

A Taste of Excellence: MICHELIN Guide Announces Inaugural American South Selection

- **10 restaurants earn a MICHELIN Star in inaugural selection, joining eight pre-existing Atlanta restaurants with One Star**
- **Emeril's of New Orleans receives Two MICHELIN Stars**
- **50 Bib Gourmands, plus four special awards, also revealed**
- **Selection boasts 228 restaurants, with 44 cuisine types reflected**

GREENVILLE, S.C. Nov. 3, 2025 — This evening the MICHELIN Guide announced the inaugural selection for the American South, and it features 10 One MICHELIN Star restaurants in addition to one Two Star establishment. The full selection was announced at a ceremony held at the [Peace Center](#) in Greenville, S.C.

Emeril's in New Orleans entered the selection with Two MICHELIN Stars, impressing the anonymous Inspectors with its Creole cuisine. The full selection, including Bib Gourmand restaurants and Recommended eateries, totals 228 restaurants spanning 44 cuisine types. Chefs and restaurant teams were honored on stage during the inaugural ceremony.

"The cuisine of the American South is a rich blend of cultural influences, brought to life by skilled chefs who have crafted some of the region's most iconic dishes," said Gwendal Poullennec, International Director of the MICHELIN Guide. "Our anonymous Inspectors were deeply impressed by the region's culinary prowess, and this inaugural selection reflects their findings — from Southern staples like barbecue, Creole and seafood, to international flavors. We welcome these restaurants to the MICHELIN Guide family and toast to all the chef and restaurant teams honored tonight."

The 2025 American South selection includes the pre-existing Atlanta restaurant selection as a part of this first regional edition in North America. Atlanta welcomed seven new Recommended restaurants this year.

Here are the new MICHELIN Star restaurants, with Inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

Two MICHELIN Stars

Louisiana

Emeril's (New Orleans; Creole cuisine)

The young E.J. Lagasse, son of the indomitable namesake, now oversees a remarkable dining room that has celebrated Creole cuisine for more than three decades. His determination is palpable as he charts a new course, bringing contemporary refinement and vibrant originality to the fore. BBQ shrimp tarts, deep-flavored gumbo and superb, golden-brown cornbread paired with French butter feel familiar and new at once. This is cooking that bursts with personality and class and never at the cost of flavor. Generously spaced tables and plush banquettes offer direct, unobstructed

views into a gleaming kitchen fronted by floor-to-ceiling glass. All the while, a superb service team tends to every detail with warmth and generosity.

One MICHELIN Star

Louisiana

Saint-Germain (New Orleans; Contemporary cuisine)

The old adage about not judging a book by its cover couldn't be more apt for this little restaurant in Bywater. An unassuming front advertising "natural wines and garden patio" leads to a quaint bar where Chefs Blake Aguiard and Trey Smith start the meal with a few pleasant bites. The contemporary tasting kicks into high gear with a griddled cornbread cake smeared with butter aged and cultured in-house. A series of petite courses follows, each one showcasing refined sauces and bold flavors. Carolina Gold rice with crab and ginger is a winter-proof knockout. Other hits include squab with creamed greens as well as a warm cheese soufflé bolstered by brûléed sugar.

Zasu (New Orleans; American Contemporary cuisine)

Chef Sue Zemanick is no stranger to the New Orleans dining scene, having spent time in the kitchens of some of the city's famed restaurants before opening Zasu in 2019. Set in an easy-to-miss cottage in Mid-City, it's an elegant oasis with a sleek dining room marked by wood floors, dark green walls and gold tones. The menu is tightly edited, featuring a dozen or so dishes focused on seafood and blending local flavors with French techniques. A scallop shell holds two perfectly seared scallops in a Thai chile-lime butter with watermelon radish for a refreshing opener, while tilefish on a bed of Swiss chard, sweet potatoes and beech mushrooms in a beurre blanc is a satisfying main course.

North Carolina

Counter (Charlotte; Contemporary cuisine)

To say that Counter is an outlier in the Charlotte dining scene risks understatement: this ambitious, mercurial project from Chef Sam Hart is sui generis. The boldly immersive experience features shifting concepts fueled by Chef Hart's multifarious passions and creativity, drawing on themes of nostalgia, music, personal history and more on a multicourse tasting menu. Local products are celebrated, including herbs and vegetables from nearby urban farms, combined with wide-ranging culinary influences that make for a truly memorable meal. The tight-knit team provides effortlessly gracious hospitality, and the beverage offerings are sure to impress.

South Carolina

Malagón Mercado y Taperia (Charleston; Spanish cuisine)

Don't be fooled by this unassuming spot off King Street; Malagón is a find. It's a small space with an appealing old-world ambience, where shelves are stocked with wines and imported produce and an open kitchen offers a peek at the goings-on. Chef Juan Cassalett's tapas-focused, Spanish menu has a clear spark. Nothing is overcomplicated, and there is beauty in the precision in dishes like fried rabbit leg with a savory crème fraîche dipping sauce and la bomba de la Barceloneta, with diced pork stuffed inside mashed potato and then fried. It's all deceptively simple and deliciously surprising, as in the arros con cangrejo, a paella-style dish tossed with crab that delights with each bite.

Scoundrel (Greenville; French cuisine)

Chef/owner Joe Cash's upscale French bistro charms with an elegant dining room with hardwood floors and brick walls, a full-service bar and an engaging staff who make everyone feel well cared for and welcomed. It's the hottest table in town, and reservations are a must, though seats at the bar feel far from a consolation prize. High-quality ingredients are prepared with care and finesse here, where familiar favorites like Caesar salad are leveled up. Roasted half chicken is tender and juicy with a perfectly crispy skin, then topped with gnocchi Parisienne and a moutarde sauce for an extra flourish. For dessert, the upscale comfort food trend continues with cronuts served with a pistachio anglaise sauce and crème fraîche.

Vern's (Charleston; American Contemporary cuisine)

The husband-and-wife team of Daniel and Bethany Heinze have created one of Charleston's most coveted spots. Reservations at Vern's are highly sought after, though some may try their luck at the handful of bar seats saved for walk-ins. Lowcountry ingredients are championed on a menu that reflects Chef Daniel Heinze's travels. It all shifts with the seasons, but items like charred sourdough with allium butter or raw yellowfin tuna with Calabrian chili are dynamic starters. Pasta is made in house—campanelli with rabbit and vacche rosse cheese in a cacio e pepe sauce is silky-smooth. It's perfectly paired with a selection from Bethany's expertly curated wine list.

Wild Common (Charleston; American Contemporary cuisine)

Chef Orlando Pagán's tasting menu is far from common, and while upgrades like caviar eggs Benedict and wagyu are indeed available, there's nothing standard here. From the price (less than \$100) and the focus on local ingredients to the wildly creative dishes with a global bent, this is fine dining injected with a bit of fun. Pho with carrot kimchi or hamachi crudo with coconut and kumquat may kick off the meal before roasted carrot and walnut tortelli with carrot fondue and browned butter whey foam, and entrees like dry-aged New York strip with a polenta cake and king trumpet mushrooms. In yet another twist, an aged cheddar sundae offers a savory take on the final course.

Tennessee**Bastion (Nashville; Contemporary cuisine)**

Walk through the buzzy cocktail bar to find this stylish restaurant in the Wedgewood-Houston neighborhood. Bastion offers a single tasting menu featuring contemporary Southern cooking that is approachable yet playful. Dishes arrive in waves, and the product focus is on full display in a stunning plate of yellow peach and tomato with strawberry miso mayo and mozzarella marshmallows, and in a summery pairing of candy-striped agnolotti filled with squash accompanied by a luscious bowlful of creamed corn. Black cod poached in champagne butter over kohlrabi noodles is topped with a parsley salad with bacon for a clever dish. Southern chess pie is bested with sake lees and cantaloupe sherbet for a terrific finale.

Locust (Nashville; Contemporary cuisine)

Reservations are a must at Chef Trevor Moran's compact, Japanese-influenced seafood spot. There is a simple elegance and a clear attention to detail in these dishes, all designed for sharing. Beef tartare hand rolls, a house classic, always delight. From there, explore more of the seafood like Maine diver scallops with shaved green apple. A Japanese omelet with shredded Jonah crab is simple but spot on, but don't skip dessert. The ever-changing iterations of their kakigori may present a block of the

finest, powdery shaved ice filled with a dense passion fruit cream and caramelized honeycomb, then draped with rich milk foam and crowned with a confit egg yolk.

The Catbird Seat (Nashville; Contemporary cuisine)

Originally opened in 2011, this prized perch has ushered in a new chapter with its relocation to the top floor of the Bill Voorhees Building. Headed by husband-and-wife chef duo Andy Doubrava and Tiffani Ortiz, there is a youthful, maximalist vibe to this cuisine, and a degree of dedication to locality, seasonality and preservation. The meal is built around an array of stimulating small bites that may include such morsels as an elegant take on a chicken wing, here deboned, stuffed and dressed with sauce Perigord. A wee bowlful of crisped lamb neck set atop creamy Carolina Gold rice and dressed with candy cap mushroom-infused broth and pickled radish pods is yet another tempting possibility.

MICHELIN Green Star**Green Star: Three New Restaurants Highlighted for Their Inspiring Visions**

The MICHELIN Green Star editorially highlights restaurants that have inspired and impressed Inspectors with their committed vision for the future of gastronomy. By shaping a community of innovative establishments driven to pursue progress in the role of restaurants, the MICHELIN Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

Three new restaurants have newly captured the Inspectors' attention for their inspiring visions: **Counter** in Charlotte, North Carolina; **January** in Franklin, Tennessee; and **Luminosa** in Asheville, North Carolina. At Counter the majority of their ingredients are sourced from more than 20 local farms and they have a fermentation and preservation program in place to reduce waste. The team at January operates a zero-waste kitchen utilizing nearly every part of their products including turning vegetable trimmings into compost and turning excess produce into pickled, fermented, dried or canned ingredients for later use. Lastly, at Luminosa their commitment to sourcing local produce and supporting local farmers is their core ethos as they work hard to utilize all trim from their kitchen in sustainable ways.

These newly highlighted restaurants join the two establishments already recognized for continuing to impress the Inspectors in Atlanta: **Bacchanalia** and **The Chastain**. Together, they form a community deeply committed to presenting another vision of gastronomy.

Bib Gourmand

The MICHELIN Guide Inspectors gave 50 restaurants the Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list can be found below.

American South 2025 Bib Gourmand restaurants

NOTE: Atlanta's pre-existing selection of Bib Gourmands is now included in the American South regional selection. All restaurants outside of the Atlanta area are considered **"new"**.

Restaurant	Address
Acamaya	3070 Dauphine St., New Orleans, Louisiana 70117
Antico Pizza Napoletana	1093 Hemphill Ave. NW, Atlanta, Georgia 30318
Arepa Mia	10 N. Clarendon Ave., Avondale Estates, Georgia 30002

Bayonet	2015 2nd Ave. N., Birmingham, Alabama 35203
Bomb Biscuit Co.	519 Memorial Dr. SE, Ste. B-02, Atlanta, Georgia 30312
Cochon	930 Tchoupitoulas St., New Orleans, Louisiana 70130
Cochon Butcher	930 Tchoupitoulas St., New Orleans, Louisiana 70130
Domilise's Po-Boy & Bar	5240 Annunciation St., New Orleans, Louisiana 70115
Dooky Chase	2301 Orleans Ave., New Orleans, Louisiana 70119
Elvie's	809 Manship St., Jackson, Mississippi 39202
Estrellita	580 Woodward Ave., Atlanta, Georgia 30312
Fishmonger	674 N. Highland Ave. NE, Ste. A, Atlanta, Georgia 30306
Fred's Meat & Bread	99 Krog St., Atlanta, Georgia 30307
Heirloom Market BBQ	2243 Akers Mill Rd. SE, Atlanta, Georgia 30339
Hog & Hominy	707 W. Brookhaven Cir., Memphis, Tennessee 38117
Hungry Eyes	4206 Magazine St., New Orleans, Louisiana 70115
Kisser	747 Douglas Ave., Ste. 105B, Nashville, Tennessee 37207
La Fête	2018 Morris Ave., Birmingham, Alabama 35203
Lang Van	3019 Shamrock Dr., Charlotte, North Carolina 28215
Leon's Oyster Shop	698 King St., Charleston, South Carolina 29403
Lewis Barbecue	464 N. Nassau St., Charleston, South Carolina 29403
Little Bear	71-A Georgia Ave. SE, Ste. A, Atlanta, Georgia 30312
Little Chango	134 Coxe Ave., Asheville, North Carolina 28801
Little Coyote	3950 Tennessee Ave., Chattanooga, Tennessee 37409
Lufu Nola	301 Saint Charles Ave., New Orleans, Louisiana 70130
Luminosa	20 Battery Park Ave., Asheville, North Carolina 28801
Mala Pata	2431 Crabtree Blvd., Ste. 102, Raleigh, North Carolina 27604
Masterpiece	3940 Buford Hwy., B-103, Duluth, Georgia 30096
Mister Mao	4501 Tchoupitoulas St., New Orleans, Louisiana 70115
Mother	244 Short Coxe Ave., Asheville, North Carolina 28801
OvenBird	2810 3rd Ave. S., Birmingham, Alabama 35233
Parkway Bakery & Tavern	538 Hagan Ave., New Orleans, Louisiana 70119
Peninsula	1035 W. Eastland Ave., Nashville, Tennessee 37206
Pizza Grace	2212 Morris Ave., Ste. 105, Birmingham, Alabama 35203
Prime Barbecue	403 Knightdale Station Run, Knightsdale, North Carolina 27545
Redheaded Stranger	305 Arrington St., Nashville, Tennessee 37207
Rodney Scott's BBQ	1011 King St., Charleston, South Carolina 29403
Saba	5757 Magazine St., Ste. A, New Orleans, Louisiana 70115
Sacred Ground Barbecue	1052 Pocahontas Rd., Jackson, Mississippi 39206
Sam Jones BBQ	502 W. Lenoir St., Raleigh, North Carolina 27601
Sho Pizza Bar	1309 McGavock Pk., Nashville, Tennessee 37216
SS Gai	1101 McKennie Ave., Nashville, Tennessee 37206
St. Vito Focacceria	605 Mansion St., Nashville, Tennessee 37203

Superica	99 Krog St., Atlanta, Georgia 30307
Table & Main	1028 Canton St., Roswell, Georgia 30075
The Busy Bee	810 Martin Luther King Jr. Dr. SW, Atlanta, Georgia 30314
The Noble South	203 Dauphin St., Mobile, Alabama 36602
Turkey and the Wolf	739 Jackson Ave., New Orleans, Louisiana 70130
Uzbekim	117 28th Ave. N., Nashville, Tennessee 37203
Whoopsie's	1 Moreland Ave. SE, Ste. C, Atlanta, Georgia 30316

MICHELIN Special Awards

In addition to the Bib Gourmands and Stars, the Guide announced four Special Awards:

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Colleen Hughes	Supperland
Michelin Sommelier Award (sponsored by Franciacorta)	Alex Burch	Bad Idea
Michelin Outstanding Service Award (sponsored by Capital One Dining)	Pardis Stitt	Bottega
Michelin Young Chef / Culinary Professional Award (sponsored by Sysco)	E.J. Lagasse	Emeril's

The MICHELIN Guide Ceremony is presented with the support of Capital One.

Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in the American South and throughout the world.

Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. The selection features the region's most spectacular hotels, including the picturesque [Post House Inn](#) (One MICHELIN Key) in Charleston, South Carolina; downtown Nashville's [Hermitage Hotel](#) (Two MICHELIN Keys); and the lovely bed and breakfast [Stonehurst Place](#) (One MICHELIN Key) in Atlanta, Georgia.

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide [website](#), or download the free [app](#) for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The 2025 MICHELIN Guide American South selection:

 (Excellent cuisine, worth a detour)	1
 (High quality cooking, worth a stop)	18
 (Restaurant sustainability leaders)	5

 Bib Gourmand (Good food at moderate price)	50
Recommended restaurants	159
Total number of restaurants in selection	228
Cuisine types reflected in Starred restaurants	8
Cuisine types reflected in Bib Gourmands	27
Cuisine types reflected in selection	44

American South's 2025 MICHELIN-Green-Starred restaurants

"New" is defined as a restaurant that is new for the first time to the American South selection. The pre-existing restaurants were included in the Atlanta standalone selection, which is now a part of the American South.

Restaurant	Distinction	Address
Bacchanalia		1460 Ellsworth Industrial Blvd., Ste. A, Atlanta, Georgia 30318
Counter (new)		2001 W. Morehead St., Ste. D, Charlotte, North Carolina 28208
January (new)		2200 Osage Loop, Franklin, Tennessee 37064
Luminosa (new)	 	20 Battery Park Ave., Asheville, North Carolina 28801
The Chastain		4320 Powers Ferry Rd., Atlanta, Georgia 30342

American South's 2025 MICHELIN-Starred restaurants

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Restaurant	Distinction	Address
Emeril's (new)		800 Tchoupitoulas St., New Orleans, Louisiana 70130
Atlas		88 W. Paces Ferry Rd. NW, Atlanta, Georgia 30305
Bacchanalia	 	1460 Ellsworth Industrial Blvd., Ste. A, Atlanta, Georgia 30318
Bastion (new)		434 Houston St., Nashville, Tennessee 37203
Counter (new)	 	2001 W. Morehead St., Ste. D, Charlotte, North Carolina 28208
Hayakawa		1055 Howell Mill Rd., Atlanta, Georgia 30318
Lazy Betty		999 Peachtree St. NE, Atlanta, Georgia 30309
Locust (new)		2305 12th Ave. S., Nashville, Tennessee 37204
Malagón Mercado y Taperia (new)		33 Spring St., Charleston, South Carolina 29403
Mujō		691 14th St. NW, Ste. C, Atlanta, Georgia 30318
O by Brush		3009 Peachtree Rd. NE, Ste. 140, Atlanta, Georgia 30305
Omakase Table		3330 Piedmont Rd. NE, #22A, Atlanta, Georgia 30305
Saint-Germain (new)		3054 Saint Claude Ave., New Orleans, Louisiana 70117
Scoundrel (new)		18 N. Main St., Greenville, South Carolina 29601

Spring	✿	36 Mill St., Marietta, Georgia 30060
The Catbird Seat (new)	✿	700 8th Ave. S., 5th Fl., Nashville, Tennessee 37203
Vern's (new)	✿	41 Bogard St., Charleston, South Carolina 29403
Wild Common (new)	✿	103 Spring St., Charleston, South Carolina 29403
Zasu (new)	✿	127 N. Carrollton Ave., New Orleans, Louisiana 70119

American South's 2025 Recommended restaurants

"New" is defined as a restaurant that is new for the Atlanta area, which was a pre-existing standalone selection and is now a part of the American South.

Restaurant	Address
1856 Restaurant	205 S. College St., Auburn, Alabama 36830
34 Restaurant & Bar	714 Baronne St., New Orleans, Louisiana 70113
Addis Nola	2514 Bayou Rd., New Orleans, Louisiana 70119
Addissae Ethiopian Restaurant	48 Commerce St., Asheville, North Carolina 28801
Ajax Diner	118 Courthouse Square, Oxford, Mississippi 38655
All Day Darling	102 Montford Ave., Asheville, North Carolina 28801
Andrew Michael Italian Kitchen	712 W. Brookhaven Cir., Memphis, Tennessee 38117
Arnold's Country Kitchen	605 8th Ave. S., Nashville, Tennessee 37203
Atchafalaya	901 Louisiana Ave., New Orleans, Louisiana 70115
Audrey	809 Meridian St., Nashville, Tennessee 37207
August	301 Tchoupitoulas St., New Orleans, Louisiana 70130
Automatic Seafood and Oysters	2824 5th Ave. S., Birmingham, Alabama 35233
Avize (new)	956 Brady Ave. NW, Atlanta, Georgia 30318
Bad Idea	1021 Russell St., #101, Nashville, Tennessee 37206
Banshee	1271 Glenwood Ave. SE, Atlanta, Georgia 30316
Best BBQ (new)	5000 Buford Hwy. NE, Chamblee, Georgia 30341
BoccaLupo	753 Edgewood Ave. NE, Atlanta, Georgia 30307
Bottega	2240 Highland Ave. S., Birmingham, Alabama 35205
Brewery Bhavana	218 S. Blount St., Raleigh, North Carolina 27601
Brodeto	2201 Iron Works Dr., Ste. 137, Raleigh, North Carolina 27604
Cafe Roze	1115 Porter Rd., Nashville, Tennessee 37206
Chai Pani	406 W. Ponce De Leon Ave., Decatur, Georgia 30030
Chez Fonfon	2007 11th Ave. S., Birmingham, Alabama 35205
Chubby Fish	252 Coming St., Charleston, South Carolina 29403
City Grocery	152 Courthouse Sq., Oxford, Mississippi 38655
Clancy's	6100 Annunciation St., New Orleans, Louisiana 70118
Compère Lapin	535 Tchoupitoulas St., New Orleans, Louisiana 70130
Crawford and Son	618 N. Person St., Raleigh, North Carolina 27604
Cúrate Bar de Tapas	13 Biltmore Ave., Asheville, North Carolina 28801
Current Charcoal Grill	1625 2nd Ave. S., Birmingham, Alabama 35233

Customshop	1601 Elizabeth Ave., Charlotte, North Carolina 28204
Dakar NOLA	3814 Magazine St., New Orleans, Louisiana 70115
Dampf Good BBQ	6800 Good Hope Church Rd., Cary, North Carolina 27519
Delbar	870 Inman Village Pkwy. NE, Ste. 1, Atlanta, Georgia 30307
Di Vino Rosso	807 Gervais St., Ste. 100, Columbia, South Carolina 29201
Easy Bistro	801 Chestnut St., Chattanooga, Tennessee 37402
Elsie's Plate & Pie	3145 Government St., Baton Rouge, Louisiana 70806
Ever Andalo	3116 N. Davidson St., Charlotte, North Carolina 28205
Fawn (new)	119 E. Ponce De Leon Ave., Decatur, Georgia 30030
Felicia Suzanne's	383 S. Main St., Memphis, Tennessee 38103
Fig	232 Meeting St., Charleston, South Carolina 29401
Folk	823 Meridian St., Nashville, Tennessee 37207
Food Terminal	5000 Buford Hwy., #B201, Atlanta, Georgia 30341
Galatoire's	209 Bourbon St., New Orleans, Louisiana 70130
Georgia Boy	1043 Ponce de Leon Ave. NE, Atlanta, Georgia 30306
Golden Hour	95 Roberts St., Asheville, North Carolina 28801
Good Hot Fish	10 Buxton Ave., Asheville, North Carolina 28801
Gunshow	924 Garrett St., Atlanta, Georgia 30316
Haberdish	3106 N. Davidson St., Charlotte, North Carolina 28205
Han Il Kwan	5458 Buford Hwy. NE, Atlanta, Georgia 30340
Hattie B's Hot Chicken	112 19th Ave. S., Nashville, Tennessee 37203
Helen	2013 2nd Ave. N., Birmingham, Alabama 35203
Hello Sailor	20210 Henderson Rd., Cornelius, North Carolina 28031
Hen Mother Cookhouse	11705 Jones Bridge Rd., Ste. B 201, Johns Creek, Georgia 30005
Herbsaint	701 St. Charles Ave., New Orleans, Louisiana 70130
Hérons	100 Woodland Pond Dr., Cary, North Carolina 27513
Home Grown	968 Memorial Dr. SE, Atlanta, Georgia 30316
Hot and Hot Fish Club	2901 2nd Ave. S., Ste. 110, Birmingham, Alabama 35233
Husk	76 Queen St., Charleston, South Carolina 29401
iggy's	609 Merritt Ave., Ste. 101, Nashville, Tennessee 37203
International Market	2013 Belmont Blvd., Nashville, Tennessee 37212
J.C. Holdway	501 Union Ave., Knoxville, Tennessee 37902
January	2200 Osage Loop, Franklin, Tennessee 37064
Jianna	600 S. Main St., Greenville, South Carolina 29601
Jolie	620 N. Person St., Raleigh, North Carolina 27604
Judith	36 Ball Park Rd., Sewanee, Tennessee 37375
Kamayan ATL	5150 Buford Hwy. NE, Ste. A230, Doraville, Georgia 30340
Killer PoBoys	219 Dauphine St., New Orleans, Louisiana 70112
Kimball House	303 E. Howard Ave., Decatur, Georgia 30030
Kindred	131 N. Main Street, Davidson, North Carolina 28036

La Petite Grocery	4238 Magazine St., New Orleans, Louisiana 70115
LanZhou Ramen	5231 Buford Hwy. NE, Doraville, Georgia 30340
Leo's House of Thirst	1055 Haywood Rd., Asheville, North Carolina 28806
Little Bull	810 N. Mangum St., Durham, North Carolina 27701
Little Mama's	4521 Sharon Rd., Charlotte, North Carolina 28211
Little Sparrow	1198 Howell Mill Rd., Atlanta, Georgia 30318
Lowland	36 George St., Charleston, South Carolina 29401
Lucky Star (new)	1050 Howell Mill Rd., Ste. 110, Atlanta, Georgia 30318
Lunch	24 University Ave., Sewanee, Tennessee 37375
Lyla Lila	693 Peachtree St. NE, Ste. 118, Atlanta, Georgia 30308
Madeira Park (new)	640 N. Highland Ave. NE, Atlanta, Georgia 30306
Main Street Meats	217 E. Main St., Chattanooga, Tennessee 37408
Marcel	1170 Howell Mill Rd., Atlanta, Georgia 30318
Miller Union	999 Brady Ave. NW, Atlanta, Georgia 30318
Molly's Rise & Shine	2368 Magazine St., New Orleans, Louisiana 70130
Motor Supply Company	920 Gervais St., Columbia, South Carolina 29201
Nàdair	1123 Zonolite Rd. NE, #15, Atlanta, Georgia 30306
Nam Phuong	4051 Buford Hwy. NE, Atlanta, Georgia 30345
Nanas	2514 University Dr., Durham, North Carolina 27707
Nikos	905 W. Main St., Unit 21B, Durham, North Carolina 27701
Oak Prime	4210 River Oaks Dr., Myrtle Beach, South Carolina 29579
Omakase Experience by PrimeFish	2907 Providence Rd., Ste. 101, Charlotte, North Carolina 28211
Osteria Lupo	4609 Magazine St., New Orleans, Louisiana 70115
Patois	6078 Laurel St., New Orleans, Louisiana 70118
Pêche	800 Magazine St., New Orleans, Louisiana 70130
Petals of a Peony	1250 N. Germantown Pkwy., #105, Cordova, Tennessee 38016
Pho House (new)	3606 Satellite Blvd., Duluth, Georgia 30096
Poole's	426 S. McDowell St., Raleigh, North Carolina 27601
Poor Hendrix	2371 Hosea L. Williams Dr. NE, Atlanta, Georgia 30317
Potchke	318 N. Gay St., Ste. 103, Knoxville, Tennessee 37917
Prime Fish	11212 Providence Rd. W., Unit B, Charlotte, North Carolina 28277
Pulito Osteria	800 Manship St., Ste. 104, Jackson, Mississippi 39202
Purveyor	201 Jefferson St. N., Huntsville, Alabama 35801
Rada	2820 Selwyn Ave., Ste 180, Charlotte, North Carolina 28209
Restaurant Constance	2200 Thrift Rd., Charlotte, North Carolina 28208
Rêve	1821 2nd Ave. N., Ste. 176, Birmingham, Alabama 35293
Rolf and Daughters	700 Taylor St., Nashville, Tennessee 37208
Ryokou (new)	565 Northside Dr. SW, #101, Atlanta, Georgia 30310
Saffron NOLA	4128 Magazine St., New Orleans, Louisiana 70115

Salt Smokehouse	1300 Meridian St., D-104, Huntsville, Alabama 35801
Seraphine	324 Blackwell St., Ste. 4, Durham, North Carolina 27701
Shotgun Willie's BBQ	1500 Gallatin Pike S., Madison, Tennessee 37115
Siren Social Club	1409 24th Ave., Gulfport, Mississippi 39501
Snackbar	721 N. Lamar Blvd., Oxford, Mississippi 38655
Snackboxe Bistro	1960 Day Dr. NW, Ste. 1000, Duluth, Georgia 30096
Soby's	207 S. Main St., Greenville, South Carolina 29601
Soprana	192 Haywood St., Asheville, North Carolina 28801
Sorelle	88 Broad St., Charleston, South Carolina 29401
Southern Belle	1043 Ponce de Leon Ave. NE, Atlanta, Georgia 30306
St. Francisville Inn & Restaurant	5720 Commerce St., St. Francisville, Louisiana 70775
St. Roch Fine Oysters + Bar	223 S. Wilmington St., Raleigh, North Carolina 27601
Stanbury	938 N. Blount St., Raleigh, North Carolina 27604
Staplehouse	541 Edgewood Ave. SE, Atlanta, Georgia 30312
Storico Fresco Alimentari	3167 Peachtree Rd. NE, Atlanta, Georgia 30305
Sunny Point Cafe	626 Haywood Rd., Asheville, North Carolina 28806
Supperland	1212 The Plaza, Charlotte, North Carolina 28205
Table	18 N. Lexington Ave., Asheville, North Carolina 28801
Tailor	620 Taylor St., Nashville, Tennessee 37208
Talat Market	112 Ormond St. SE, Atlanta, Georgia 30315
Tall John's	152 Montford Ave., Asheville, North Carolina 28801
Tamasha	4200 Six Forks Rd., Ste. 130, Raleigh, North Carolina 27609
Taylor Grocery	4A Depot St., Taylor, Mississippi 38673
The Admiral	400 Haywood Rd., Asheville, North Carolina 28806
The Alden	5070 Peachtree Blvd., Ste. B-140, Chamblee, Georgia 30341
The Anchorage	586 Perry Ave., Greenville, South Carolina 29611
The Chastain	4320 Powers Ferry Rd., Atlanta, Georgia 30342
The Deer and the Dove	155 Sycamore St., Decatur, Georgia 30030
The Establishment	28 Broad St., Charleston, South Carolina 29401
The Fearington House Restaurant	230 Market St., Fearington Village, Pittsboro, North Carolina 27312
The General Muir	1540 Avenue Pl., Ste. B-230, Atlanta, Georgia 30329
The Kingsway	4201 Magazine St., New Orleans, Louisiana 70115
The Lobbyist	272 S. Main St., Ste. 101, Memphis, Tennessee 38103
The Obstinate Daughter	2063 Middle St., Sullivan's Island, South Carolina 29482
The Pit Authentic Barbecue	328 W. Davie St., Raleigh, North Carolina 27601
The Restaurant at RT Lodge	1406 Wilkinson Pike, Maryville, Tennessee 37803
The Restaurant at Zero George	0 George St., Charleston, South Carolina 29401
The Rosecomb	921 Barton Ave., Chattanooga, Tennessee 37405
The White Bull	123 E. Court Sq., Decatur, Georgia 30030
Ticonderoga Club	99 Krog St. NE, Ste. W, Atlanta, Georgia 30307

Tomo	3630 Peachtree Rd. NE, Ste. 140, Atlanta, Georgia 30326
Topsoil Kitchen	13 S. Main St., Travelers Rest, South Carolina 29690
Twisted Soul Cookhouse & Pours	1133 Huff Rd. NW, Ste. D, Atlanta, Georgia 30318
Ukiah	121 Biltmore Ave., Asheville, North Carolina 28801
Vestige	715 Washington Ave., Ocean Springs, Mississippi 39564
White Pillars	1696 Beach Blvd., Biloxi, Mississippi 39531
Willie Mae's Nola	898 Baronne St., New Orleans, Louisiana 70113
Woo Nam Jeong	5953 Buford Hwy. NE, Doraville, Georgia 30340
Xi'an Gourmet House	955 Spring St. NW, #C, Atlanta, Georgia 30309
Xiao Bao Biscuit	224 Rutledge St., Charleston, South Carolina 29403

The MICHELIN Guide in North America

Michelin announced its first North American Guide in 2005 for New York. Guides have also been added in Chicago (2011); Washington, D.C. (2017); California (San Francisco in 2007, statewide 2019); Florida (Greater Miami, Orlando and Tampa in 2022, adding Greater Fort Lauderdale, The Palm Beaches and St. Pete-Clearwater in 2025, statewide in 2026); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024), Québec (2024), the American South (2025), Boston (2025) and Philadelphia (2025).

About the MICHELIN Guide

Recognized globally for excellence and quality, the MICHELIN Guide offers a selection of world-class restaurants.

- The famous one, two and three [MICHELIN Stars](#) identify establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef.
- The [Bib Gourmand](#) is a designation given to select restaurants that offer good quality food for a good value – often known as personal favorites among the inspectors when dining on their own time.
- The [MICHELIN Green Star](#) honors restaurants that are pioneers in sustainable gastronomy.
- Recommended restaurants and special professional awards are also highlighted by the MICHELIN Guide inspectors.

The MICHELIN Guide remains a reliable companion for any traveler seeking an unforgettable meal and hospitality experience. The Guide was [first published](#) in France at the turn of the 20th century to encourage the development of car mobility as well as tire sales by giving practical advice to motorists. Progressively, the Guide has specialized in restaurant and hotel recommendations. Michelin's inspectors still use the same criteria and manner of selection that were used by the inspectors in the very beginning.

The restaurant selections join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay around the world. Visit the MICHELIN Guide website, or [download the free app](#) for iOS and Android, to discover every restaurant in the selection and book an amazing hotel.

Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently in more than 45 destinations, the MICHELIN Guide has become an international benchmark in fine dining.

All restaurants in the Guide are recommended by Michelin's anonymous inspectors, who are trained to apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated.



To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality; mastery of cooking techniques; harmony of flavors; the personality of the chef as reflected in the cuisine; and consistency over time and across the entire menu. These criteria guarantee a consistent and fair selection so a Starred restaurant has the same value regardless of whether it is in Paris, New York or anywhere else in the world.

About Michelin North America, Inc.

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Greenville, S.C., Michelin North America has approximately 23,500 employees and operates 35 production facilities in the United States (michelinman.com) and Canada (michelin.ca).

About Capital One

At Capital One we're on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they're passionate about, including dining, music and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

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