

NEW RESTAURANT — BLUE PLATE KITCHEN | Envy Magazine

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SOUTHERN COMFORT

Kent Rathbun's newest endeavor, the Blue Plate Kitchen, provides innovative twists on classic and original Southern-style dishes that will fill up your belly and warm your heart. This is serious comfort food at its best.

This home-cookin' haven is decked out in natural tones and materials. All wood furniture, rough stone walls and shades of brown are complemented by splashes of red, orange and the polished chrome gleaming from the wood-burning oven in the open kitchen.








We suggest starting with the Polenta Crusted Fried Green Tomatoes, served with Latte de Lavendar Chevré—a rich and creamy cheese—and Round Rock Ancho Honey. The creamy, spicy and sweet flavors create a truly original, all-Texas version of fried green tomatoes. We also suggest the Texas Gulf Shrimp Corny Dogs as a starter to share. Although it's listed as an entrée, we think this unique take on a state fair staple is the perfect appetizer for a party of four.

If you're stopping by for lunch, we like the Grilled Ahi Tuna Sliders, served on tiny toasted brioche with creole mustard coleslaw. The tuna, served rare to medium rare, is

smoked over hickory and oak woods, which gives it a distinctive flavor that is thoroughly enjoyable. If you think you can handle it—trust us, this is a serious decision to make—you must try the Big Daddy’s XXL Burger. The menu description reads: “Eat it. It’s good.” Although well put, we offer you a slightly more illustrative explanation. The enormous double patty cheeseburger is smothered in caramelized onions, cheddar cheese and the secret Big Daddy sauce. It takes two big hands and is worth the mess you’ll make eating it.

Later on, the Blue Plate Kitchen serves up some serious dinner entrees. Try DP Mopped Rotisserie Chicken with Dr Pepper Barbecue Sauce, Texas Pecan Crusted Trout or the always changin’ daily Blue Plate Special. Once you’ve had your fill, you’d better find some room for more—because you simply cannot leave without dessert. With selections like the Sweet Seasonal Berries and Cream Shortbread and the Warm & Gooey Banana Waffle Ice Cream Sandwichs, how could you say no? Wash it all down with a tropical signature cocktail like Neon Lights, Passionate Kiss, The Kong or the classic O.D.B. Now that’s good eatin’ !

—*Renee Benson*

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