

A GOOD EGG

Twenty-five years ago, Carl Sobocinski took a chance and opened Soby's New South Cuisine in downtown Greenville, South Carolina, where buildings were largely shuttered. Today, the city's center is bustling with nationally acclaimed eateries, and Soby's is celebrating its silver anniversary. This November, the fine-dining restaurant will serve throwback menu items each week; look for the return of their beloved meatloaf and chicken-fried steak. But nothing evokes nostalgia quite like the deviled eggs, which rotate on and off the menu but will be available this fall during the celebrations. For their filling, Executive Chef Shaun Garcia combines the cooked yolk with Duke's mayonnaise, a little Tabasco sauce, and a touch of Creole mustard. "It's simple but delicious." He looks at deviled eggs as "an empty canvas," playing with various toppings such as a fried oyster, a piece of prosciutto, or—shown here—crispy bacon with finely chopped chives. "It's synonymous with the South," says Garcia. The restaurant's 25th anniversary party is set for November 7 at Bon Secours Wellness Arena, with performances by Edwin McCain and Grammy Award-winning percussionist Archie Pena. **JENNIFER GREEN**



COURTESY OF SOBY'S NEW SOUTH CUISINE