



Southerleigh serves snacks like fried snapper collars; Cured, LEFT, is all about charcuterie.

San Antonio on the Rise

ACROSS AMERICA, CHEFS ARE MOVING FROM CITIES WITH MAJOR FOOD SCENES TO PLACES WHERE THEY CAN MAKE THEIR MARK. CASE IN POINT: SAN ANTONIO. **MATTHEW ODAM**, RESTAURANT CRITIC AT THE AUSTIN AMERICAN-STATESMAN, REPORTS ON THE REVOLUTION.

Cured

The historic Pearl Brewery, recently transformed into a sprawling restaurant and retail megaplex, is a big part of San Antonio's impressive ascent. The brewery's brick-walled administrative building is now the home of Cured—the name is a reference to both the meats on display in a glass case by the door and to chef Steve McHugh's successful battle against non-Hodgkin's lymphoma. McHugh serves boards of excellent charcuterie, like bierwurst and citrusy lamb terrine; for customers not inclined to eat a lot of meat, there's a so-called superfood salad, with quinoa and feta, and crispy roast trout in polenta. 306 Pearl Pkwy.; curedatpearl.com.

Southerleigh

It's fitting that one of the stand-out new restaurants at the Pearl is a brewpub. Southerleigh taps into the building's past life as a brewery with a rotating selection of beers, such as the crisp and floral Darwinian IPA. Jeff Balfour, like more and more brewery chefs, has upgraded a classic bar menu. He focuses on the flavors of the Gulf (the restaurant is named for the prevailing breeze on the coast). Small plates include the surprisingly tender fried snapper collars with sweet pepper; among the larger standouts is cracker-crust redfish topped with buttery poached blue crab. 136 E. Grayson St.; southerleigh.com.