



FINDING SOUTHERN FOOD IN SAN DIEGO



Shrimp & Grits at Breakfast Republic

Gear up for barbecue shindigs and southern food to quell all cravings at these San Diego restaurants.

Head over to [Wood Ranch](#) in Mission Valley for a rustic setting and cozy ambiance. Lounge in one of their spacious booths as you sip on a signature cocktail and dig into a **Carolina Pulled Pork Sandwich**, topped with fresh Carolina slaw and pickles on a warm brioche bun, for a dish exuding southern vibes and authentic BBQ flavor.



Carolina Pulled Pork Sandwich at Wood Ranch

[Pillbox Tavern](#) in Solana Beach is known for its neighborhood feel meshed with local surf vibes, an idyllic setting to enjoy some serious southern eats. Order their **BBQ Plate**, packed with slow smoked tri-tip, mac salad, BBQ baked beans and a house salad. A southern dish by design, this heaping plate of smoked flavor is sure to satisfy any summertime hankering.

In the mood for a true southern classic? Order a hearty bowl of **UNION Gumbo** at [Union Kitchen & Tap](#) in Encinitas.” With a coastal feel and welcoming ambiance, Union Encinitas melds beach town vibes with modern American flair to yield a unique spot for San Diego’s foodies to convene. Prepared with andouille sausage, pulled smoked chicken, okra, green onions, jasmine rice, and the option to add blackened shrimp or butter poached crawfish, this dish is crafted for true connoisseurs of southern cuisine.

If brunch is on the docket for this summer, head to [Pacific Beach AleHouse](#) for an energetic spot in Pacific Beach that boasts classic and modern dishes to suit every palate. Start your day off right with **Biscuits & Gravy**, prepared with cheddar onion biscuits and sausage gravy, served with two eggs any style and your choice of bacon or sausage.

A breakfast spot boasting a menu that’s curated from globally-inspired cuisine, [Breakfast Republic](#) in Encinitas offers **Shrimp & Grits Breakfast**, a true southern dish virtually impossible to resist. A heaping serving of shrimp and grits cooked with BR Cluckin’ Good hot sauce, gouda cheese, fresh sweet corn, chives and three eggs any style, this Breakfast Republic specialty exudes southern flavor notes that are characteristic of the traditional dish.