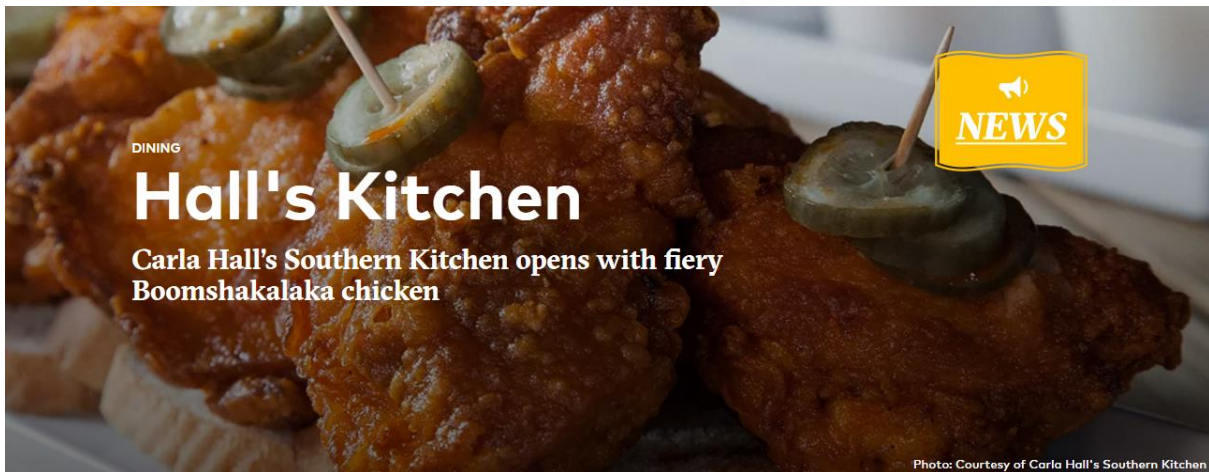


TASTING TABLE



The fryers are on, the spicy peppers are stocked and the biscuits are baking at Carla Hall's Southern Kitchen in Brooklyn. The focus at the TV star and chef's first restaurant is all on Nashville hot chicken, and it comes in six "shades" of hotness, from a classic Southern fried chicken sans heat all the way up to the Boomshakalaka chicken, made with cayenne, habanero, ghost and Reaper peppers, which are strong enough to make just about anyone reach for a beverage.

To go with all of that chicken (and to feed carnivores and omnivores alike), there is a slew of vegetarian sides like candied yams, collard greens, mac and cheese, corn bread, buttermilk biscuits and, of course, banana pudding for dessert.

The restaurant is currently soft-open, meaning limited hours (from 4 to 10 p.m.) and menu. But the official opening is June 17, so chicken fiends get ready.

Our editorial director, Karen Palmer, swung by the restaurant and boldly tried that infamous Boomshakalaka chicken. Check it out here.

