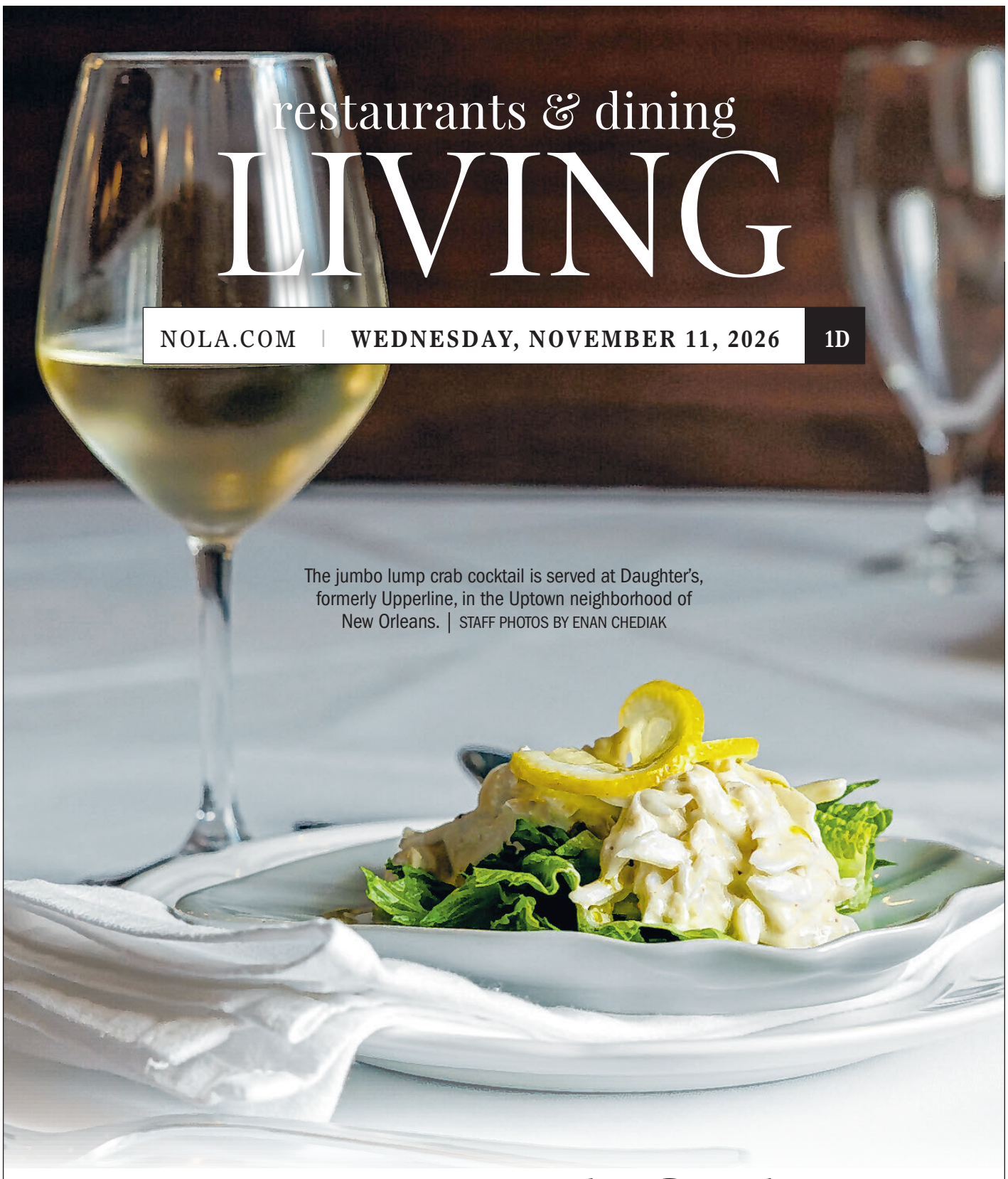


The jumbo lump crab cocktail is served at Daughter's, formerly Upperline, in the Uptown neighborhood of New Orleans. | STAFF PHOTOS BY ENAN CHEDIAK

PARKWAY TAVERN & BAKERY
538 N. Hagan St., (504) 482-3047

A holiday po-boy becomes a potent fundraiser

BY IAN McNULTY
Staff writer

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The Thanksgiving sandwich has become almost as common as pumpkin spice this time of year, with big brands now heavily promoting their own renditions.

But the Thanksgiving turkey po-boy from Parkway Bakery & Tavern is something different, a phenomenon in its own right that has been harnessed for a good cause by two New Orleans restaurant families.

Parkway manager Justin Kennedy concocted the sandwich in 2007 as a Wednesday-only special in November. He packed a po-boy loaf with an homage to holiday leftovers: cornbread dressing, gravy, whole-berry cranberry sauce and roasted turkey (a mix of white and dark chunks, not deli slices).

Kennedy calls the po-boy a monster, both for its heft and for the demand it inspired.

Po-boy with a purpose

On Wednesdays, the line to get one can stretch down the sidewalk. People often arrive in groups. As the weeks tick down to Thanksgiving, some show up in turkey costumes, because, well, it's New Orleans.

Since 2017, Parkway has harnessed the runaway demand for a cause, partnering with the Al Copeland Foundation, a nonprofit named for the late, great fried chicken king of New Orleans.

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STAFF PHOTO BY IAN McNULTY
The Thanksgiving turkey po-boy is an annual tradition at Parkway Bakery & Tavern.

New kid on the block

The longtime former home of Upperline is now a fresh restaurant from the chef of La Petite Grocery

BY IAN McNULTY
Staff writer



A new sign adorns the entrance of Daughter's, formerly Upperline.

The house standard side dish of pasta says a lot about the new restaurant Daughter's Neighborhood Italian.

It's spaghetti with red sauce, with an optional meatball to add on top.

That is indeed the way of neighborhood Italian restaurants, American Italian style, heavy on the red sauce, where interpretations of old country traditions meet New World abundance.

Daughter's is the latest restaurant from chef Justin Devillier and Mia Devillier, the couple who together run the fine Creole bistro La Petite Grocery nearby along with business partner Joel Dondis. The name is a nod to the daughters in their families, and suggests the sort of family outings the restaurant is drawn up to provide.

DAUGHTER'S NEIGHBORHOOD ITALIAN
1413 Upperline St., (504) 891-9822

The comfort food quotient is strong, the American Italian flavors are joyful and generous, and the setting is one where generations of New Orleans people have long felt at home too.

Daughter's is in the historic Uptown address that was previously Upperline, an icon of New Orleans Creole dining going back to the 1980s. Upperline never reopened in the pandemic, and restaurateur JoAnn Clevenger decided it was time to retire and sell the Uptown property.

The Upperline was the personification of Clevenger, with a distinctive take on the regional cuisine, an

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Chicken Parm is on the menu at Daughter's.

Decatur cocktail destination now features famous sandwiches

BY IAN McNULTY
Staff writer

THE COCKTAIL HOUR AND & THE WOLF
1104 Decatur St.
● Initial hours for both are 5 p.m. to 11 p.m. Wednesday to Sunday

At the Cocktail Hour, the new French Quarter bar from the Jewel of the South, the signature drinks are modern and sometimes playful, the decor follows a lush, seasonal theme, and the roster of visiting talent gives a taste of some of the world's top rated cocktail bars.

Now there's a restaurant, too, and it hits all the buttons of American comfort food and soulful Deep South cooking.

The new restaurant is called & the Wolf,

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TODAY IN HISTORY

By The Associated Press

Today is Wednesday, Nov. 11, the 315th day of 2026. There are 50 days left in the year.

Today in history:

On Nov. 11, 1918, fighting in World War I ended as the Allies and Germany signed an armistice aboard a railroad car in the Forest of Compiègne in northern France.

Also on this date:

In 1620, 41 Pilgrims aboard the Mayflower, anchored off Massachusetts, signed the Mayflower Compact, creating a local government for the colony that called for a "civil body politick, for our better ordering and preservation."

In 1831, Nat Turner, an enslaved man who led dozens of followers in a bloody revolt in Virginia that resulted in nearly 60 deaths, was executed by hanging. Although authorities quickly quelled the uprising, Turner evaded capture for several weeks before being captured.

In 1889, Washington was admitted to the Union as the nation's 42nd state.

In 1921, the remains of an unidentified American service member were interred in a Tomb of the Unknown Soldier at Arlington National Cemetery in a ceremony presided over by President Warren G. Harding.

In 1926, the U.S. Bureau of Public Roads launched the nation's first federal highway system, marking the official start of famed Route 66, which first stretched from Chicago to Los Angeles but later spanned the entire country.

In 1987, following the failure of two Supreme Court nominations, President Ronald Reagan announced his choice of Judge Anthony M. Kennedy, who went on to win confirmation.

In 2022, Sam Bankman-Fried's FTX crypto exchange platform filed for Chapter 11 bankruptcy protection amid a collapse of its assets; Bankman-Fried was convicted in November 2023 of seven counts of wire fraud and conspiracy to commit fraud and was sentenced to 25 years in prison.

Today's birthdays: Nicaraguan leader Daniel Ortega is 81. Music producer Mutt Lange is 78. Actor Stanley Tucci is 66. Actor Demi Moore is 64. Actor Calista Flockhart is 62. TV personality Carson Kressley is 57. Actor David DeLuise is 55. Actor Leonardo DiCaprio is 52. Actor Scoot McNairy is 49. Musician Jon Batiste is 40. Former NFL quarterback Mark Sanchez is 40. Retired American figure skater Adam Rippon is 37. Actor Tye Sheridan is 30.



STAFF PHOTO BY IAN McNULTY

Stewed chicken po-boys, burgers, chicken cracklin' and greens and stewed okra are all on the menu at & the Wolf, a restaurant from the chefs at Turkey and the Wolf located within the Cocktail Hour bar in the French Quarter.

SANDWICHES

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and it's a new outpost from chefs Mason Hereford and Nathan Barfield of Turkey and the Wolf.

The Cocktail Hour started pouring its first drinks over Halloween weekend, while & the Wolf lit the stoves a few days later.

The counter service restaurant opens to the street through a row of French doors and has a separate entrance from the Cocktail Hour. It's casual, fast and affordable.

Comfort food plus cocktails

The menu combines some signature dishes from Turkey and The Wolf with more of the downhome style food the chefs served at Hot Stuff, the restaurant they had on Maple Street, which closed in October.

The new menu brings back the fried chicken, smoked wings, red beans and rice, stewed okra, greens and stewed chicken, and other dishes from Hot Stuff.

It also adds the first French Quarter outpost for Hereford's way with sandwiches, which has drawn throngs to Turkey and the Wolf in the Irish Channel.

The menu includes some of the original restaurant's bestsellers, including the collard green melt and "mama tried" burger, and a fancy fried bologna sandwich topped with potato chips, using deli meat custom-made in partnership with New Orleans butcher Leighann Smith (once of Piece of Meat, now at the market Farmer's).

This is hearty, flavorful cooking with a nostalgic bent and just a bit of a modern glow up. The falling-apart tender stewed chicken from a dinner plate returns as a po-boy "dressed" with thin fries and garlicky toum, and a smoked turkey sandwich with cranberry preserves and sharp cheddar comes with a bowl of gravy on the side, like a thanksgiving sandwich meets a French dip.Cocktail pop-ups, block party ahead

Meanwhile, the Cocktail Hour continues a weekly-changing residency program of guest bars in a dedicated lounge on the second floor.

The Cocktail Hour and & the Wolf have brought new life to the large Decatur Street complex best remembered as the former home of Jimmy Buffett's Margaritaville.

They arrive on a stretch of Decatur Street still contending with slow-going infrastructure repairs. While the newly built roadway is smooth as ice, this block of Decatur remains blocked to vehicles. Businesses rallied for a bit of self-help over the summer with an ad hoc block party called Defend Decatur, which packed businesses for the day.

With a Cocktail Hour and & the Wolf now open, a second rendition of Defend Decatur is planned from 1 p.m. to 10 p.m. Nov. 22 along the 900 to 1200 blocks of Decatur Street.

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STAFF PHOTOS BY ENAN CHEDIAK

Light spills in through the window of a private dining room upstairs at Daughter's.

DAUGHTER'S

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art collection patterning the walls and her own way with hospitality, forever making connections between people in its rooms. Carrying on some new version of Upperline without her would have set up an impossible comparison.

Instead, Daughter's is a new idea for the old bones, one that draws on Mia Devillier's Italian heritage and her husband's affectionate treatment of the hearty cuisine.

On the menu

Daughter's opening menu runs through shrimp scampi, chicken piccata, veal marsala and sausage and peppers.

The red sauce for the spaghetti side, all softly chunky and brightly flavored, is the basis for the number of dishes, including a king-sized chicken parm, with the cutlet still crisp under a blanket of bubbling cheese.

Get mozzarella fresh with slices of pistachio-dappled mortadella, or get it fried with a dipping bowl of (what else?) red sauce.

A different riff on pasta brings another happy addition to the ranks of clam dishes on local menus. Tonnarelli de nero, a tangle of long noodles black with squid ink, has a garlic-ladden, broth-like sauce to spoon up with the clam shells of clams.

There are some nods to Creole flavors on the menu, too.

The garlic bread, a focaccia slab topped with (seemingly) equal parts butter, garlic and nutty fontina cheese, is an excellent vehicle for a fried oyster, tasting a bit like a chargrilled oyster scraped from the shell.

And the saltimbocca ("jump in the mouth"), a preparation normally using chicken or veal, here starts instead with a flank of redfish wrapped in prosciutto with caper butter and a bit of sage.



Mia and Justin Deviller pose for a photograph in one of their newly renovated rooms at Daughter's.

Lump crab cocktail is creamy and also laced with a bit of tomato and olive oil, while still keeping the sweet flavor of the local crab primary. Like a recipe from an old cookbook, it's a dish that would've been considered very fancy 50 years ago.

Bar or parlor

Any restaurant as old and storied Upperline will carry vestiges of the past to whatever comes next, and while this property underwent an extensive renovation to open as Daughter's, the familiarity remains. Even some of the blue floral-patterned plates and dishes from the Upperline are in use.

As before, the entrance leads past a bar set with vintage lanterns and into the most social of the different dining room, now called the Upperline Bar Room. With wine-red paneled walls and padded banquettes, the room leans toward lounge. In the Upperline days, the space gave the feel of an artist salon. Today, it's easy to picture Rat Pack crooners kicking back in the corner with their bow ties unfurled and martinis in hand.

Speaking of, the drinks list goes big on martinis and house riffs on classic cocktails that evoke an older age. The wine list is largely Italian and starts with good values by the bottle before moving into more prestige territory.

The restaurant is a rambling progression of small rooms over two buildings that were long ago combined. A few short steps lead up to the Sunroom, where soft colors speak to quieter outing than the front room. In Upperline's day this was where visiting celebrities were often sat for a bit of privacy.

From here, connected parlors, called the Pitt Street Room, give the feel of dining in a grand old home.

Upstairs unveiled

A big change for Daughter's is the addition of private dining rooms on the second floor, previously relegated to storage (and, at one point in history, a hair salon).

There's the Barolo Room, a large space for private events, and a few steps lead down to a second upstairs room, an atmospheric, sunken lair with a table for eight, called the Padrino Room, for godfather. At Daughter's, the Italian restaurant backroom of lore and legend is actually upstairs.

The property, in one configuration or another, had been a succession of restaurants going back to the 1920s, according to a history compiled for the restaurant.

Now the cocktails are clinking over tables for toasts, the red sauce is being ladled on the next plate of pasta, and a new neighborhood restaurant is at home.

Daughter's initial hours are Wednesday through Monday opening at 4:30 p.m., which invites an early start time, perhaps for family meals. Service will expand to dinner nightly, with lunch and brunch hours to come.

Email Ian McNulty at imcnulty@theadvocate.com.



Clams and tonarelli de nero is served at Daughter's.

PARKWAY

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The fundraiser is called #IDidItFortheTurkey, with proceeds from each sandwich benefiting the foundation, which funds cancer treatment research and provides financial assistance to families battling pediatric cancer.

"When you have something that gets a response like this, you know you can do something bigger with it," said Kennedy, who runs the Mid-City restaurant with his family. "People go crazy for this, so let's use that to help people."

Last year, the po-boy brought in about $60,000 for the Copeland Foundation, up from a few thousand dollars in the early years.

The fundraiser has ballooned as more people have embraced the tradition and more sponsors have joined the effort, including essential po-boy suppliers Leidenheimer Baking Co., Crystal Hot Sauce and Blue Plate Mayonnaise, along with Ochsner Health.

"It's about so much more than the sandwich now," Kennedy said. "It's amazing how people have gotten involved. The sandwich is good, of course, but what it does is great."

Skip the line

Another way the weekly event raises money is with a "skip the line" option. People who make a $100 donation to the foundation get to do just that and collect a meal package that comes with the po-boy, sweet potato fries, an iced tea and dessert from Gingerbread Twins, the Lafayette-based brand known for its gingerbread cookies, plus merch.

The funds raised are only possible because the Parkway crew has learned how to keep up with demand for the sandwich. One entire kitchen in the restaurant complex is devoted to the Thanksgiving sandwich, where steps of production begin days ahead of time.

The demand rises as the month progresses. Parkway will roast 80 turkeys for the first two weeks, rising to 150 turkeys by the peak on Thanksgiving week, and the kitchen reliably runs out.

The stuffing, a mix of Leidenheimer French bread and cornmeal, is made in batches that start at 900 pounds a week. Gravy is portioned at 25 gallons, rising to 50 gallons a week.

Tribute to a mentor

The choice of the beneficiary has a personal significance for Kennedy, and it goes back to his late friend John Jackson.

After coming home from a long prison sentence, Jackson, a New Orleans native, got a fresh start at Copeland's Restaurant, Kennedy said, before joining the staff at Parkway in 2007.

Jackson became an essential part of the restaurant, and Kennedy came to regard him as a personal mentor. Jackson died in 2014 of Merkel cell carcinoma, the same type of rare skin cancer that befell Al Copeland.

"Copeland's and Parkway are both family businesses, and he was part of our family," Kennedy said. "That's the connection that inspired this."

"Skip the line" tickets are available in advance at AlCopelandFoundation.org, at parkwaypoorboys.com and at the restaurant itself, on Wednesdays in November, 11 a.m. to 2 p.m.