

# Atlanta Magazine

## Food & Dining

Watching Atlanta's Westside develop has been the urban equivalent of witnessing a new mountain range emerge in fast-forward: So much fresh geography, so many uncharted nooks. What is currently the area's most fertile corridor of businesses—between the junction of Northside Drive and Marietta Street and the intersection of Howell Mill Road and Fourteenth Street—felt forsaken just five years ago. Now you can stop for Thai curry at Spoon, pick up cupcakes in a dozen flavors at Caryn's Cakes, grab panini at Toscano & Sons Italian Market, and disappear into the clump of businesses dubbed the "Beer-muda Triangle": 5 Seasons Brewing Company, retailer Hop City, and Octane, which serves Belgian ales and microbrews alongside coffee. This stretch also claims its share of destination restaurants—Bacchanalia, Abattoir, and the just-opened Miller Union among them.

But Bocado, which launched in October, may be the Westside's first true neighborhood restaurant, bearing all the strengths and imperfections that label implies. It straddles the edge between affordable and occasion dining, and its solidly American menu, heavy on seasonal small plates, offers some smart dishes that appeal equally for a quick weekday lunch or dinner or a lingering weekend meal. Bocado also has some weak points (particularly its beverage program) that, due to its undeniable charms, can often be overlooked. The digs certainly reflect the neighborhood. Design firm AI3—which also fashioned the interiors of Flip Burger Boutique, Holeman and Finch Public House, and 4th & Swift—distilled the essence of the Westside's industrial-frontier aesthetic in the minimalist dining room. No mustard and burgundy bistro-cozy paint job here: A refreshing, mossy green climbs the walls instead. It eschews lofty dimness in favor of windowed brightness that conveys a breathe-easy sense of space.



**Bocado RATING \*\***