

THE ATLANTAN

[THE RESTAURANT ISSUE 2010]

*Our Annual Raves & Faves!
The Best Gourmet Grazing in Vegas
Wolfgang Puck Uncensored
Revealed: Park 75's Secret Table
Get Smashed! Bourbon's Big Comeback
Flavor Tripping With ATL's Top Foodies*

THE DISH! THE 50
HOTTEST RESTAURANTS, CHEFS AND EATS IN ATL



+PLUS COKE'S #1 DESIGN BLOKE
MEET WOODY ALLEN'S NEW MUSE > BUCKHEAD
BOTTLE BAR BRINGS IT! > ARE BUTCHERS THE
NEW ROCK STARS?! > JASON WU AND RACHEL
ROY ROCK A-TOWN > & ALL THE BEST BASHES!

THE ATLANTAN: (LEFT) PHOTOGRAPHY: DAVID S. LEVY; (RIGHT) PHOTO: MICHAEL PEREIRA
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Special
August
2010



FRUIT FORWARD
The Mulberry
Bramble at Shaun's

Toques With the Most
Today's culinary shooting stars are tomorrow's James Beard Award nominees. We're watching chef **Lance Gummere of The Shed at Glenwood**, who's been working under the radar for way too long, turning out great plates like pan-roasted chicken hearts and pork dumplings with grainy mustard. **Noon** chef/owner **Katie Birmingham**—who chefed at Seeger's and Bacchanalia—has revolutionized the Midtown market with plates like pork belly and local trout with lady peas and cider reduction. And it's only a matter of time before **La Pietra Cucina** chef **Bruce Logue** starts to get national tongues wagging. And when he does, we'll be happy to say he had us at Sicilian tomato zupetta.

Watershed Moment
We were shocked when Steven Satterfield left Watershed to open Miller Union. We were awed when Scott Peacock followed soon after. But we were absolutely floored to find that **Joe Truex**, who's braved the indie resto path for years with the late **Repast**, (which he ran with wife and co-chef **Mihoko Obunai-Truex**), has become a chef and partner at the iconic Decatur space. Yes, there will be changes to the menu—Truex has too strong a skill set to not touch and tweak a few things—but he promises to leave the cult fried chicken night alone. 406 W. Ponce de Leon Ave., watershedrestaurant.com

'It' on a Stick!
Popsicles have never had much of a pedigree in foodie circles, but pop-entrepreneur **Steven Carse**, 26, is changing all of that. He sells his delectably pure frozen treats out of an adorable **King of Pops** cart that is most frequently at the intersection of N. Highland and North Ave., though constant Twitter updates keep fans aware of his whereabouts at all times. (His 'sicles also popped up at Bakeshop and Souper Jenny this summer). With his all-American good looks and esoteric licks (grapefruit mint, chocolate sea salt, blackberry mojito, pineapple habanero, banana cinnamon are big now), Carse is our idea of a delicious treat, even if he admits the ladies may have to wait. "Between cutting up mangos and juicing blackberries I don't have a lot of time." kingofpops.net

Drink Your Veggies!
Local herbs, fruits and veggies are finding their way onto the coolest farm-to-table cocktail lists in town:

Spring Chicken, Leon's Full Service: Local organic egg white, house-made strawberry jam and rhubarb-infused white rum make this flute full of local liquid love. 131 E. Ponce de Leon Ave., leonfullservice.com

Peaches and Herb, Jct. Kitchen: What could be more indigenous than mixologist Lara Cressy's tribute to the state fruit, with peach-infused brandy, lemon verbena-and-lavender honey syrup, fresh lemon juice and a sugar rim. 1198 Howell Mill Rd., jctkitchen.com

Miller Thyme, Miller Union: Here's all you need to know: Miller's gin, lemon and local thyme syrup from the great Cara Laudino, 999 Brady Ave., millerunion.com

Mulberry Bramble, Shaun's: Local mulberries get their potent pop in this summertime cocktail, served over crushed ice with gin, lemon and a hint of cassis. 1027 Edgewood Ave. NE, shaunsrestaurant.com

The New 'Cue
These newcomers to the barbecue scene know what to do with pork and a pit. Bet on brisket with sweet sauce and grilled Texas creamed corn with a bit of a kick at **D.B.A. Barbecue** (1190 Highland Ave., dbabarbecue.com) in Virginia-Highland. The guys behind One Flew South are now on board at **Rolling Bones Barbecue** (377 Edgewood Ave., rollingbonesbbq.com), where you can sink your teeth into the unctuous skin-on barbecue duck sandwich with fig relish and mustard greens bathing in a vinegar-sweet pollikker.

Most See-Worthy
Surrounded by vintage photos and snug leather booths, **C&S Seafood** has all the trappings of a glam throwback joint,

despite its shopping mall setting. The libation list is charmingly retro—organized by long drinks, fancy cocktails and classics—as is the service. And the fare is equally elegant: crab cakes with tomato champagne butter or roasted halibut with sunchoke and spring corn sauce. 3300 Cobb Pkwy., candyoysterbar.com

Chef Crush
Ryan Stewart, the former darling of The Glenwood (remember that venison sausage with blueberry hoo cakes?), is now installed at **Farmstead 303** in the old Decatur train depot. He's already turning heads with his first menu, which includes fried blue cheese grits and mountain trout with horseradish sauce. 303 E. Howard Ave., farmstead303.squarespace.com