

Restaurants

A FEW BIASED SUGGESTIONS FROM YOUR FRIENDS AT AESTHETIC MOVEMENT:

RESERVATIONS RECOMMENDED FOR MOST RESTAURANTS

BAR TACO

299 NORTH HIGHLAND AVE NE / 969 MARIETTA STREET / 3802 ROSWELL ROAD NORTHEAST | T: 404-892-3335

This casual, stylish, and well-priced chain with three locations in Atlanta serves up tacos and "not tacos" ranging from the expected to the daring, with a sizable drink menu.

BEETLECAT

299 NORTH HIGHLAND AVE NE, ATLANTA | T: 678-732-0360

The latest from Ford Fry, BeetleCat is his Inman Park spin-off of the ever-popular Westside eatery The Optimist. Expect a broad raw bar and a variety of delicious seafood.

BREAD & BUTTERFLY

290 ELIZABETH STREET NE, ATLANTA

Chef Billy Allin of Cakes & Ale brings an elegant, all-day eatery inspired by European cafes to Inman Park. The dishes combine French influences with seasonal ingredients.

COOKS & SOLDIERS

691 14TH STREET NW, ATLANTA | T: 404-996-2623

Offering multiple dining styles, from Spanish tapas at the bar to a lingering meal at the chef's table, Spanish and French flavors influence the small plates, while larger items cooked on a wood-burning grill are designed for sharing.

ECCO

40 7TH STREET NE, ATLANTA | T: 404-347-9555

Located in the heart of midtown, Ecco features seasonally inspired cuisine in a welcoming atmosphere. The food is fresh and bright, with pan-European influences.

EMPIRE STATE SOUTH

999 PEACHTREE STREET, ATLANTA | T: 404-541-1105

Hugh Acheson displays his modern approach to authentic Southern dishes in an inviting, albeit somewhat corporate setting. Open for breakfast through dinner, with an extensive bar.

HOLEMAN AND FINCH PUBLIC HOUSE

2277 PEACHTREE ROAD, SUITE B, ATLANTA | T: 404-948-1175

Think of Holeman and Finch as a gastropub with a Southern lilt. Dishes range from comforting to provocative, and the cheeseburger, available only after 10 p.m. and at Sunday brunch, has a cult life of its own.

JCT KITCHEN & BAR

1198 HOWELL MILL ROAD, ATLANTA | T: 404-355-2252

Offering Southern comfort food with style, this Westside staple in the White Provisions complex is in a reimagined industrial setting with trains rumbling by just out back. Expect crispy fried chicken and fried apple pie with buttermilk ice cream.

KEVIN RATHBUN STEAK

154 KROG STREET, SUITE 200, ATLANTA | T: 404-524-5600

This modern steakhouse eschews the stuffier trappings of the genre, representing a modern approach by integrating local produce and a chef-driven menu with organic and heritage meats.

KIMBALL HOUSE

303 EAST HOWARD AVE, DECATUR | T: 404-378-3502

Over in Decatur, Kimball House is well worth the extra miles. From oysters and caviar to creative vegetables and entrees, a clear love of food is at play here.

LE FAT

935 MARIETTA STREET, ATLANTA | T: 404-439-9850

This self-described Vietnamese brasserie is relatively new, and we are big fans. Beautiful bright flavors are ever-present in the crisp greens and flavourful sauces.

MARCEL

1170 HOWELL MILL ROAD, ATLANTA | 404-665-4555

It's all classic, all the time at this ornate Westside temple to the traditional American steakhouse, with charming classics like steak Diane, chicken paillard and a by-special-order-only beef Wellington.

MILLER UNION

999 BRADY AVENUE NW, ATLANTA | T: 678-733-8550

Our good friend Steven Satterfield's Miller Union features simply prepared food with a strong focus on local and regional farm-to-table standards. Be sure to get a copy of Steven's beautiful book *Root to Leaf!*

THE OPTIMIST

914 HOWELL MILL ROAD, ATLANTA | T: 404-477-6260

This big and bright establishment is already an institution. The menu features an array of sustainable fresh fish and shellfish, all available either fried, grilled, or roasted in a wood burning oven.

STAR PROVISIONS

1460 ELLSWORTH INDUSTRIAL BLVD, ATLANTA T: 404-365-0410

No trip to Atlanta is complete without a stop at Star Provisions. And let this listing stand as a representation of our love of chef/proprietor Anne Quatrano! From the city's best fine dining at Bacchanalia to her off-the-beaten-path Floataway Cafe to her newest offerings at Fish Camp, she never fails to make us feel good at the end of a long day at market.

