

40 local favorites

(The diverse Atlanta dining scene has continued to evolve over the past twenty-eight years we have been covering the 'newly opened, coming soon and casualties' of the restaurant/bar wars. The following are local favorites of what surrounding areas have to offer, making them all unique to the City from the 60+ year old proven eateries to the newest and brightest in tastes & trends. Enjoy!)

DOWNTOWN & CASTLEBERRY HILL



WHITE OAK KITCHEN

270 Peachtree Street, Atlanta, 404.524.7200. From **Cindy and Alan LeBlanc** (who also operate *Max Lager's just up the street*), the name references the wood used to make barrels for whiskey & bourbon. Bathed in light from massive windows, the open 17,000 sq. ft. space has muted colors with elements of steel, bleached wood walls, stacked Jack Daniel's whiskey barrels, a large farm house mural and modern wood chandeliers adding a rustic flavor. Round pedestal tables supply the seating for 300+ along with a bar area and a stuffed bench running the length of the main room. whiteoakkitchen.com.

NIKOLAI'S ROOF



255 Courtland Street, NE, Atlanta, 404.221.6362. Since 1976, Nikolai's Roof, located on the 30th floor of the Hilton Atlanta, has impressed patrons with its French-Russian dishes (+900 wines) and panoramic views of the Atlanta skyline. It has been the recipient of the AAA Four Diamond award for over 24 consecutive years and is the longest standing restaurant in Atlanta to do so. nikolaistroof.com

POLARIS



265 Peachtree St. Atlanta, 404.577.1234. The legendary rotating restaurant and lounge atop the Hyatt Regency Atlanta hotel returned after 10 years to the city skyline in June of 2014 and is one of Atlanta's most recognized landmarks. It was the City's first rotating restaurant and tallest structure when it opened in 1967 and was named for the American Space effort at the time (*it shuttered in 2004*). In its heyday, Polaris hosted dignitaries, presidents and celebrities as well as everyday Atlantans. www.atlantaregency.hyatt.com



210 Peachtree Street NW, Atlanta, 404.589.7506. This revolving restaurant is Atlanta's only tri-level dining complex offering breathtaking 360-degree panoramic views of the city, live jazz, specialty desserts and seasonally influenced contemporary American cuisine. Open 7 days a week serving lunch, brunch & dinner. www.sundialrestaurant.com

INMAN PARK, CABBAGETOWN, OLD FOURTH WARD

AGAVE



242 Boulevard SE, Atlanta, 404.588.0006. Established in October of 2000 and set in the historic Cotton Mill general store, Agave has been named

the Best Southwestern Restaurant in Atlanta by several local publications. This eclectic southwestern eatery is also a tequila bar. The principal founder of Agave, Jack Sobel, brings over 25 years of restaurant and management experience to the business. Hours are Sunday-Thursday 5 p.m. - 10 p.m. and Friday & Saturday 5 p.m. - 11 p.m. www.agaverestaurant.com

HAMPTON & HUDSTON



299 N. Highland Avenue. First solo venture from Billy & Jenn Streck who also operate Cypress Street Pint & Plate, TavernPoint, Gril and Atwoods Pizza. This community bar and meeting place is influenced by the Streck's travels offering tavern-style pub fare and a well-rounded beverage program. www.hamptonandhudson.com.

KROG STREET MARKET



Built in a 1920's warehouse features a few southern-grown restaurants such as chef **Kevin Ouzts'** Frankly, chef **Jey Oh's** Craft Izakaya, chef **Todd Ginsberg's** Fred's Meat & Bread and Yalla, G.C. BBQ, Gu's Dumplings, chef **Eli Kirshtein's** The Luminary, The Little Tart Bakeshop, The Ticonderoga Club, chef **Todd Richards'** Southern Fried, chef **Ford Fry's** Superica, and Urban P18. 99 Krog Street, Atlanta. www.krogstreetmarket.com.

RATHBUN'S

RATHBUN'S RESTAURANT, KEVIN RATHBUN STEAK, KROG BAR & KB STEAKBAR

Rathbun's, 112 Krog St., Atlanta, 404.524.8280. Rathbun Steak, 154 Krog St., Atlanta, 404.524.5600. In May of 2004, **Kevin Rathbun** opened his namesake restaurant 'Rathbun's.' It opened to critical acclaim and was voted by *Esquire Magazine* as one of the "Top New Restaurants in the Country". Since the inception, Kevin has opened Krog Bar next door (2005), Kevin Rathbun Steak a block away in 2007 in an old cotton warehouse, and KB SteakBar in the Peachtree Hills area of South Buckhead, becoming a driving force in the local and national restaurant scene. Along with brother **Kent**, Kevin has also challenged **Bobby Flay** on Iron Chef America. www.kevinrathbunsteak.com, www.rathbun-restaurant.com



PONCE CITY MARKET

675 Ponce de Leon Avenue NE, Atlanta, www.poncecitymarket.com/food-hall/. Located in one of the largest brick structures in the South (2.1 million sq. ft.), the 90-year-old Sears, Roebuck & Co. building was transformed into a sprawling mixed-use development that is linked directly to the Atlanta BeltLine's Eastside Trail. At the heart of the market is the Central Food Hall which features such eateries and shops as **Farm To Ladle**, **Dancing Goats Coffee Bar**, **18+21 Bitters**, **H & F Burger**, **Hop's Chicken**, **Honeysuckle Gelato**, **Jia**, **Simply Seoul Kitchen**, **Spiller Park Coffee**, **Strippaggio**, **Dub's Fish Camp**, **Bellina Alimentari**, **Biltong Bar**, **Boti**, **Brezza Cucina**, **El Super Pan**, **King of Pops Bar & Good Grub**, **Lucky Lotus**, **Merrakesh**, **Minero**, **The Mercury Supper Club & Lounge**, **Ton Ton Ramen**, **The Amusement Park** and **Nine Mile Station beer garden on the Roof** along with the upcoming **Box Car Bar**.

STAPLEHOUSE

STAPLEHOUSE

541 Edgewood Avenue SE, Atlanta, 404.524.5005. A casual neighborhood restaurant, located in the heart of Atlanta's Old 4th Ward that started as an underground supper club and today is a tribute to chef Ryan Hiding, who lost his life to cancer in January of 2014. The menu changes regularly based on seasonality, the mood of the kitchen and what local farmers have available. Staplehouse is a for-profit subsidiary of **The Giving Kitchen**, a nonprofit organization. While your meal from Staplehouse is not tax-deductible, all after-tax profits from the restaurant will ultimately benefit The Giving Kitchen, which provides emergency assistance grants to metro Atlanta restaurant workers facing unanticipated crisis. Awards include James Beard Award Finalist, Best New Restaurant 2016 and *Bon Appetit*, No.1 Best New Restaurant in the Country 2016. www.staplehouse.com.



VENKMAN'S

740 Ralph McGill Blvd., Atlanta, 470.225.6162. Venkman's, a dining and entertainment concept from **Nicholas Niespodziani**, **Peter Olson** and chef **Nick Melvin** (formerly with *Empire State South*, *Rosebud*, *Parish*, *Serenbe* and *TAP*). Chef Melvin is also the founder of local **Doux South** pickle company and Niespodziani and Olson are co-front men for the '70s light-rock tribute band, **Yacht Rock Revue**. This casual neighborhood spot brings an entirely new experience to the local entertainment and culinary scene with eclectic tunes, a great pint and creative comfort food.

MIDTOWN



EMPIRE STATE SOUTH

999 Peachtree Street, Atlanta, 404.541.1105. Chef **Hugh Acheson**, chef/owner of **Five & Ten** and **The National** in Athens, GA opened his version of a meat-and-three in August of 2010. The 90-seat eatery brings farm-to-table style with the idea of gathering ingredients from within 100 miles of the Metro area. Acheson has repurposed salvaged pine floors from an 1850s home to create a rustic atmosphere of dark woods, leather banquettes and turn-of-the-century lighting. In addition to the large wooden bar, Empire State offers an extensive coffee bar with barista and a courtyard for bocce ball. empirestatesouth.com.

LIVINGSTON

LIVINGSTON + BAR EDGAR'S PROOF & PROVISION

Georgian Terrace Hotel, 659 Peachtree Street, NE, Atlanta, 404.897.5000. Livingston Restaurant + Bar inhabits one of the city's few historic buildings in an inviting modern space without obscuring its original glamour. Straightforward, yet refined American classics fill the menu. Journey to the basement for **Edgar's Proof & Provision** offering bold flavor combinations paired with specialty cocktails in an intimate space. www.livingstonatlanta.com and www.proofandprovision.com.

MARY MAC'S TEA ROOM

224 Ponce de Leon Avenue, Atlanta, 404.876.1800. For over 71 years, Mary Mac's has been setting the stan-



DINING GUIDE: Restaurant, Nightclub, Tavern & Pubs

dard for Southern cooking in Atlanta. Created in post-World War II 1945 by **Mary McKenzie**, the eatery has seen business people, celebrities, families and world travelers pass through the door. Every morning the workers shuck bushels of corn, hand-wash greens and snap green beans. www.marymacs.com.

ATLANTA/EASTSIDE



FOX BROS. BBQ

1238 Dekalb Avenue NE, Atlanta, 404.577.4030. Fox Bros. Bar-B-Q got their start back in 2000 when **Jonathan Fox** got tired of not finding any good bar-b-q in the city. In 2001 the brothers (*Jonathan and Justin*) had a party at their house for friends which featured all you can eat BBQ, sides and live bands. The event became a yearly tradition and by 2004 the brothers were cooking for 200-plus folks. At this point, Jonathan and Justin Fox started catering and Fox Bros. Bar-B-Q was born. Jonathan handled the BBQ and Justin took over on desserts at this award winning eatery. www.foxbrosbbq.com



GUNSHOW

924 Garrett Street, Atlanta, 404.380.1886. Chef **Kevin Gillespie** (a finalist on *Bravo's Top Chef*) left his ownership role at **Woodfire Grill** in 2012 to concentrate on this solo venture, which arrived in May, 2013 in the Glenwood Park area. (*His first cookbook, Fire in My Belly: Real Cooking was also nominated that year for a James Beard Award.*) Inspired by Brazilian churrasceria-style dining and Chinese dim sum, Gunshow combines the two for a fun and tasty result. Instead of ordering from a set menu, guests choose from ever evolving, seasonally rooted, rustic-to-refined creations, as they appear tableside on rolling carts and trays (*priced a la carte*). The 2,500 sq. ft. eatery seats 60 and has a home-like feel where cooks, customers and servers all share the same space as well as the reservation-only 'Kevin's Table' (*chef's table*) that seats six. gunshowatl.com.



MAJESTIC DINER

1031 Ponce de Leon Avenue, Atlanta, 404.875.0276. The Majestic Diner has drawn generations of customers since it first opened in 1929. Featuring breakfast, burgers, sandwiches, blue plates, milk shakes and desserts, the Majestic's 24-hour menu offers a wide array of Southern-style short-order cooking. Open seven days a week. www.majesticdiner.com

ATLANTA/WESTSIDE



Latest concept from the Castellucci's (*the family behind The Iberian Pig in Decatur, Sugo in Johns Creek and Double Zero Napoletana in Sandy Springs*). Located in the Elan Westside luxury development, offers a taste of the Basque regions of Spain and France. It's named was inspired by the annual Tamborrada Festival in San Sebastián, Spain. Also known as the "feast of Saint Sebastián," each year on January 20 from midnight to midnight drum corps, dressed as cooks and soldiers, march across the city in honor of the patron saint of Donostia. Features a modern, yet rustic atmosphere. cooksandsoldiers.com. (continued on page 9)