

Bravo! Little Bacch  
brings back the classics

PAGE 72

The women  
behind Georgia's  
craft beers

PAGE 61

# Atlanta

# 178

## WINNERS!

Our fave places to  
eat, shop, drink,  
and play now



Meet  
the muralist,  
page 16

NOVEMBER 2015 • \$4.95

11 >



**PLUS!**  
The Muppets  
take Midtown



## WINE SHOP PERRINE'S



There are plenty of places to find quality wine in Atlanta, but Perrine Prieur is the only shop owner who can claim to have grown up among the grapes that she sells. The charming native of Burgundy specializes in Old World terroir like top-dollar Salon Champagne and affordable surprises from Languedoc-Roussillon. At the weekly tastings, \$25 gets you generous pours and carefully selected cheese pairings.

→ 1168 HOWELL MILL ROAD, PERRINESWINE.COM

NEW  
BREAD

LION TAMER  
BREAD

Almost every day, Brian Dulisse folds and kneads up to 120 rustic rounds of sourdough, rye, and other breads by hand. Baked in cast-iron pans, his tangy "blond" and mild white loaves are crusty comforts that beg to be grilled, slathered with butter, and showered in cheeses and cured meats. Wander in and you'll likely find him testing new recipes like semolina with sesame (which he'll insist you try).

→ 1248 CLAIRMONT ROAD, DECATUR, LIONTAMER-BREAD.COM



### → Personal Endorsement from Evan Mah, Food Editor **CHICKEN TACOS AT LA FONDA LATINA**

La Fonda Latina is not the city's best Mexican restaurant—or even the second best. But the Westside location is the closest restaurant to my couch. As someone who's lucky enough to eat out almost every night, I've come to enjoy the occasional meal in, where the dress code is sweatpants and the menu consists of La Fonda's addictive chicken tacos slathered in chipotle sauce, an episode of *Chef's Table* on Netflix, and a glass (or two) of wine. → MULTIPLE LOCATIONS, FELLINISATLANTA.COM/LAFONDA



## NEW FINE DINING ATLAS

Is that an original Picasso hanging above your booth? You bet your caviar it is. But despite the abundance of museum-quality art, Atlas is more than just a beautifully designed space. It's also a wonderful place to dine. The menu changes frequently, but chef Christopher Grossman always displays fine technique and a nuanced seasonal approach (this summer, we had a salad of plain sunflower sprouts that inexplicably tasted of cream). Feeling flush? Ask for the tasting menu. → 88 WEST PACES FERRY ROAD, ATLASRESTAURANT.COM



## NEW CHOCOLATE SHOP XOCOLATL SMALL BATCH CHOCOLATE

flavors rotate frequently, but recent favorites included Oh Nuts!, with roasted almonds and vanilla-infused sea salt.

→ 99 KROG STREET, XOCOLATLCHOCOLATE.COM

→ Wander around Krog Street Market and it won't take long for your nostrils to encounter the heavenly work of this craft chocolatier. Bar

