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GARDEN & GUN

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EAT & DRINK

Atlas

The plush comfort of this grand dining room in the St. Regis hotel is impressive, but the art collection is jaw-dropping. Look around for works by Francis Bacon, Lucian Freud, and Pablo Picasso. Painterly dishes include cured hiramasa with fresh hearts of palm and tagliatelle tossed with crème fraîche and sturgeon caviar. 88 W. Paces Ferry Rd. NW; atlasrestaurant.com

BoccaLupo

Bruce Logue spends a lot more time working in his kitchen than promoting himself. So if you're not from Atlanta,

you may not have heard of his restaurant. Inside the dining room, waiters reel off nightly specials to a mostly local crowd. There's much joy in Logue's brand of Italian American food, and no one will judge if you, say, order a crispy white lasagna slab for the table as you twirl forkfuls of black-pepper spaghetti with bacon, bianchetto truffles, and a slow-poached Ellijay farm egg. 753 Edgewood Ave. NE; boccalupoatl.com

Cooks & Soldiers

A Basque-style pintxos bar, Cooks & Soldiers appreciates both the rib-sticking heartiness and the modernist tomfoolery of Spanish cooking today.

Eat bites of griddled bread piled with roasted mushrooms, a tomato tartare that could pass for beef, and a chistorra sausage in a pastry blanket with cider glaze. Desserts arrive like David Copperfield, in plumes of liquid nitrogen smoke, and disappear as fast. 691 14th St. NW; cooksandsoldiers.com

Grain

This street-level bar in a Midtown high-rise masters that whole "I just want a drink but maybe I'm a little hungry" vibe. The easy-sipping cocktails don't try too hard. Order the Low Knees with vodka, rhubarb shrub, and lemon. Then try Grain's offbeat variation on Nashville hot chicken, made with fire-engine-red fried oysters, all crackle and juice, heaped on white bread with pickle chips and Duke's mayo. 856 W. Peachtree St. NW; grain-bar.com

Kimball House

The old Decatur train depot long sat off to the side of this now-bustling urban village like a doddering great-aunt—gracious, quiet, clearly from another era. The Kimball House team rolled in with the metro area's best oysters (a now-legendary half-price happy hour), gorgeous cocktails from Miles Macquarrie, and a menu with room for both farmy-modernist cooking and a tapering stack of onion rings. This old gal now has plenty of company: Patrons spill onto the veranda nightly. 303 E. Howard Ave.; kimball-house.com

Krog Street Market

This 30,000-square-foot complex of restaurants and shops in the up-and-coming Inman Park area is like a food court on steroids. Kevin Ouzts, of Spotted Trotter fame, helms the kitchen at the **Cockentrice**, where the meat-centric menu has recently included duck prosciutto and a blue-cheese-cured New York strip served with potato "stones" coated in edible kaolin dirt. The crew behind the General Muir runs both **Fred's Meat & Bread** and **Yalla**. At Fred's, folks line up for butcher-paper-wrapped sandwiches such as the crispy smoked catfish with green tomato chutney, while at Yalla they grab kebabs and pitas stuffed

with Middle Eastern salads. The breads at both stalls come from baking genius Rob Alexander. And Ford Fry does Tex-Mex right at **Superica**, where the Bob Armstrong, a crock of neon-orange queso, floating picadillo, and guac, starts the meal with such a sloppy bro hug of goodness that you never want to leave. 99 Krog St. NE; krogstreetmarket.com

La Calavera Bakery

Tucked into a tiny shopping strip, this organic Mexican bakery operates in true *panadería* style. Take an aluminum plate and tongs and help yourself to the made-daily *orejas* (elephant ears), savory empanadas stuffed with local veggies, and other breakfast pastries you want to eat right away, then choose breads to take home. Try the sprouted whole wheat made with house-milled flour. 747-C E. College Ave.; lascalaverabakery.wordpress.com

Le Fat

Think of your favorite Vietnamese restaurant, then siphon it into this long, narrow space decorated to evoke colonial Saigon. The cocktail bar serves both classic midcentury drinks and clever riffs, such as a Tom Collins made with Suze and Vietnamese salted lemon soda. Add a rice vermicelli bowl with barbecued pork and crispy cha gio rolls for a meal that tastes like bliss. 935 Marietta St. NW; lefatatl.com

Little Bacch

This intimate space is the baby sister to chef Anne Quatrano's Bacchanalia, Atlanta's star destination for elaborate prix fixe meals, but don't go in expecting a more casual, bistro-fied version. With dark ocean-blue walls, Empire furniture, and glowing wall sconces, it strikes a tone unlike any restaurant in the city. The luxe menu is breathtaking in its brevity, and it includes a caviar service, a cheese soufflé, and a whole roast chicken for two. 1198 Howell Mill Rd.; starprovisions.com

Revival

"Don't call it a meat-and-three!" says chef-owner Kevin Gillespie of his new tradition-minded Southern restaurant.