

# ATLANTA 100

The restaurants that appear in this section are recommended by restaurant critic **CHRISTIANE LAUTERBACH** and **ATLANTA MAGAZINE's** dining editors and bear no relation to advertising. Listings are updated regularly, and all restaurant visits are anonymous, with all expenses paid by the magazine.

## A KEY TO SYMBOLS

### ( Pricing )

Price classifications are approximate and are based on a typical three-course dinner (appetizer, entree, dessert) for one person, exclusive of alcohol, tax, and tip.

€ UNDER \$15  
\$ \$16-\$30  
\$\$ \$31-\$49  
\$\$\$ \$50 AND OVER

### ( Ratings )

Star ratings are determined by food quality, creativity, service, ambiance, and value.

- ★★★★ SUPERLATIVE
- ★★★ EXCELLENT
- ★★ VERY GOOD
- ★ GOOD
- CLASSIC An Atlanta institution that stands on its own without a formal rating.

The **New & Noteworthy** section includes recently opened restaurants the magazine deems worthy of mention. These establishments may or may not be rated.

A **Rating Pending** notation indicates a restaurant in the process of being revisited due to a change of chef, management, menu, or a regularly scheduled update.

We welcome your suggestions and comments. Please write us c/o "Dining Out," Atlanta Magazine, 260 Peachtree St., Suite 300, Atlanta, GA 30303, or email us at [diningout@atlantamag.emms.com](mailto:diningout@atlantamag.emms.com).

## NEW & NOTEWORTHY

**BISTRO VG ★★** 70 West Crossville Road, Roswell, 770-993-1156, [knowwheretogoh.com](http://knowwheretogoh.com). Chef/entrepreneurs Chris and Michele Sedgwick's sweeping transformation of their original Van Gogh's restaurant into this snappier, livelier concept has brought a new wave of younger customers. The white-on-white "Suburban Santorini" decor, the groovy wood oven, the small plates, and the fun cocktails are pretty much a blast. The famous crab cakes and huge desserts still earn their place on a menu that now offers fashionably thin Euro-style pizzas and chicken liver "faux gras" with plum-onion jam. \$5.

**DOLCE ENOTECA E RISTORANTE** 261 19th St., Atlantic Station, 404-872-3902, [dolcegroup.com](http://dolcegroup.com). With celebrity financial backers, including stars from *That '70s Show*, this L.A. import brings sexy to Midtown with a sultry dining room outfitted with amber glass lamps, flowing sheers, luxe black-and-ivory banquettes, and faux fireplace flames. The fare, billed as California-accented Italian cuisine, seduces less than the decor. The restaurant is part of a threesome that includes Ten Pin Alley (upstairs), a bowling-themed lounge; and Geisha House (across the way), which serves sushi and a seductive vibe. \$5.

**ECCO ★★★** 40 Seventh St., 404-347-9555, [eccoatlanta.com](http://eccoatlanta.com). Based on design alone, this long, low, partially subterranean building one block off Peachtree would deserve adoration. Add sophisticated management, a brilliant wine list, and a splashy menu full of items such as charcuterie and cheese boards, powerful and original small plates (e.g., fried duck egg with truffle and

potato, grilled octopus with paprika and crushed potato, and almond-coated sweetbreads with sherry), great mostly Italian entrees, and divine desserts (honey and Gorgonzola icemilk!), and you've got a genuine crowd-pleaser. \$5.

**THE FARMHOUSE ★★** 10950 Hutcheson Ferry Road, Palmetto, 770-463-2610, [serenbefarmhouse.com](http://serenbefarmhouse.com). Guests at the bucolic inn at Serenbe are no longer the only ones to enjoy a country-chic setting. Gentleman farmer Steve Nygren and his family have hired a talented young chef and opened a sweet dining room in the main house's solarium. Simple three-course country dinners with an elegant touch are offered on a prix fixe basis. The kitchen uses organics to enhance simple entrees such as pan-sautéed trout or fried chicken. No alcohol is available, but you can BYOB. The restaurant is open Thursday through Sunday, and the pretty drive (roughly 25 miles south of Hartsfield-Jackson International Airport) lends itself to an excursion. \$.

**5TH EARL MARKET** 309 East College Ave., Decatur, 404-377-5477, [5thearlmarket.com](http://5thearlmarket.com). The fourth Earl of Sandwich may have changed the way people eat, but he didn't invent the Moat (house-smoked beef brisket smothered in red barbecue sauce and topped with white barbecue sauce on an Italian roll), did he? David Brestler and Brian Falcon's cheerful new eatery feels more like a tavern with a market section than a sandwich place, and their small menu is expanding fast. Hearty homemade soups, fresh salads, cute cookies, microbrews, and esoteric wines please the neighborhood to no end, and the two fresh-minted entrepreneurs beam with goodwill. \$.

**FRENCH AMERICAN BRASSERIE (FAB)** 30 Ivan Allen Jr. Blvd., 404-266-1440, [fabatlanta.com](http://fabatlanta.com). If he hadn't become a restaurateur, Fabrice Verger could have been a diplomat. Always impeccably dressed and unfailingly polite, he steered Brasserie Le Coze through its last days at Lenox Square and negotiated a sweet deal for a grand *brasserie* in Allen Plaza. The new place has much of the same magic as the old one, but it is far grander. A long menu of traditional French fare (steaks, frites, escargots, skate wings) and romantic turn-of-the-century decor lure people who haven't been Downtown in years. This is far from a tourist spot or a hangout for the martini crowd. Merci, monsieur Verger! \$5.

**FRESH TO ORDER** 860 Peachtree St., 404-593-2222, [f2ofresh.com](http://f2ofresh.com). This cheerful product of a local entrepreneur's imagination promises cuisine for under \$10 in less than 10 minutes. You will be amazed by how fast you'll receive a delicious hand-tossed salad topped with bourbon-marinated flank steak or a calorie-conscious but always flavorful "3/4 plate." The latter—for example, slow-roasted pork loin with sweet potatoes and apricot chutney or a tender grilled salmon with black bean orange sauce and braised greens—is a phenomenal bargain. You'll have plenty of money left over for a glass of wine or an imported brew, and you'll be in no hurry to leave the sleek modern dining room or the lively terrace. Another location in Sandy Springs (6125 Roswell Road, 404-567-8686) is a carbon copy of the original. \$.

**HUONG GIANG ★★** 4300 Buford Highway, Independent Plaza, 404-929-9838. This atmospheric new restaurant taps into the glamour and poetry of the old monarch city of Hue and its Perfume River (the Huong Giang in Vietnamese). The menu is as unusual as it is delicious, with most of the regional specialties (bun bo hue soup with rice noodles, fresh ham hock, and filet mignon; bamboo leaves wrapped tamale-style around pounded rice and shrimp paste or steamed tapioca and whole shrimp) concentrated on the first page. A taste of avocado smoothie or fresh lemonade goes extremely well with the delicate food. \$.

**IBIZA** 2285 Peachtree Road, 404-352-3081, [ibizatlanta.com](http://ibizatlanta.com). The owners of Imperial Fez drew some of the inspiration for their new boisterous lounge and tapas bar from a beautiful Balearic island. Mediterranean touches such as hummus and haba ghanousj share the menu with Spanish croquetas, garlic shrimp, piquillo pepper stuffs with tuna, and gaspacho. Claim one of the exotic booths and you'll have your own little universe a