

# JEZEBEL<sup>®</sup>

ATLANTA LUXURY LIVING

KEEPING THE FAITH  
Paul Bettany

## Best of Atlanta

DINING • SHOPPING • DESIGN • PEOPLE • BEAUTY • PETS • AND MORE

[www.JEZEBELMAGAZINE.com](http://www.JEZEBELMAGAZINE.com)



USA \$3.95 Foreign \$5.95

## contributors



Atlanta native **SARAH GLEIM** is an award-winning writer and editor. After working for almost 10 years as a magazine staff editor, she returned to school to study culinary arts so she could combine her two biggest passions: food and writing. Now she is an American Culinary Federation Certified Culinarian and has been covering the Atlanta dining scene for nearly five years. When she's not writing about food, she's usually dining at some of her favorite Atlanta restaurants.

**SARA HANNA**'s freelance photography exhibits her natural instinct for capturing the emotions of meaningful moments, from portraits and event coverage for *JEZEBEL* to family portraiture for private clients. Hanna's extensive travels across five continents and enjoyment of nature and fitness have instilled in her an intimate understanding and appreciation of the outdoors and the human form. See Hanna's imagery throughout the issue, and view her photography portfolio online at [sarahanna.com](http://sarahanna.com).



In this issue, **ELINA FUHRMAN** profiles our cover star, Paul Bettany, who spoke candidly about his career and decision to turn down the lead role in *The King's Speech*. Fuhrman's work has appeared on CNN, in the *New York Times*, *Conde Nast Traveler*, the *Atlanta Journal-Constitution*, *Travelgirl*, *Jetsetter.com*, *Orbitz.com* and numerous other publications and websites.



**DANA HAZELS-SEITH** is an award-winning (Emmy, National Headliner, duPont and Peabody) Atlanta-based journalist. She is a former CNN producer and DailyCandy Atlanta editor. In addition to writing for *JEZEBEL*, Hazels-Seith is the Atlanta Community Manager at MSN's Postbox, founder of *DanaPop*, a lifestyle and culture blog, and writes for various publications throughout the Southeast.

Hailing from the South, **NATE CHAPNICK** has tested hundreds of cars and SUVs throughout his career covering the automotive industry. Chapnick graduated magna cum laude from Georgetown University and currently travels the world to find the best products for the modern man. Chapnick's work also can be seen on [yahoo.com](http://yahoo.com), [forbesautos.com](http://forbesautos.com), [forbeslife.com](http://forbeslife.com), [msn.com](http://msn.com), [edmunds.com](http://edmunds.com), and in the *US Airways* and *America West* in-flight magazines.



This month, contributing editor **EMILY L. FOLEY** catches up with Topher Grace, star of the hilarious '80s-inspired flick *Take Me Home Tonight*, gets the 411 on our Beauty Shopper's must-have products, shares the secrets of picture-perfect smoky eyes for spring and reveals buzz-worthy Atlanta happenings in the "TEN" column.

In this issue, award-winning writer **BLANE BACHELOR** shares the secrets of decorating when space is at a premium, and contributes to our "Best of Atlanta" feature. Bachelor, a native of Florida and a syndicated columnist, has been freelancing since she moved to Atlanta in 2002. She's written hundreds of stories on an extraordinary array of topics: South American tea, hot yoga and world-class fly fishing, to name a few, for publications including *USA Today*, *Marie Claire*, *people.com*, *Women's Health* and *Business Traveler*.



Chief Celebrity Photographer **JOHN RUSSO** has shot the famous faces of Matt Dillon, Eva Longoria, Patrick Dempsey and others for *JEZEBEL*. Russo's work also has been featured in *Elle*, *Cosmopolitan*, *Maxim* and *In Touch Weekly*, to name a few. Russo teaches a course in celebrity photography at the Brooks Institute of Photography in Santa Barbara, Calif., and he calls Beverly Hills home. This month, Russo captures Paul Bettany on our cover and inside cover story.



# That's Our Battle Cry

Serious sandwiches in Inman Park

Ian Jones and Caleb Wheelus are food and beverage veterans in Atlanta with everything from fine dining, to nightclubs, to casual joints collectively under their belts. Their newest venture is a partnership called Victory Sandwich Bar in Inman Park. The restaurant is modeled after the taco stand concept with a simple menu item of choice, the sandwich.

Using Bakeshop bread as a holder for all things fresh, seasonal, and delicious, Victory makes the sandwich sophisticated, with high hopes of hitting a broad demographic, from neighborhood families grabbing a sack of 10 for the kiddo's soccer game, to dating couples enjoying good food with pints to wash it down. That ambitious reach begins with the price point: each sandwich costs

\$4, sort of a tapas philosophy where, depending on how hungry one is, you'll order between two-four sammies. Jones said, "We want people to be able to afford it, we want younger people to be able to afford it, and families to be able to afford it. We're of the mindset that you don't have to spend \$12 on a sandwich or \$12 on a cocktail."

The snacks and sandwich menu has a little something for everyone from the meat lover (try the New Turk Bomb with house-made baconaise) to the vegan and gluten-free diner (check out the Hand Salad, it's loaded with an arugula spread, and both fresh and pickled vegetables) that's equally satisfying. Jones describes the guy behind the menu concept as, "Somebody who knows food really well, but also eats on Buford Highway a lot and likes down home street food, that's kind of our vibe. We want to put more thought into our sandwiches than most people do, but we don't want it to be intimidating, we want it to be fun." The drinks menu includes fresh squeezed juices for cocktails and housemade flavored alcohol, and of course, plenty of beer, but the draw comes in the form of frozen Jack and Cokes... a.k.a., the adult slushie.

The build out has been a labor of love with the partners acting as owner, contractor and builder, planner, and chef. Since Jones' day job is furniture fabrication (he was responsible for pieces at Republic, Grindhouse and Sauced, to name a few) for Victory, all the tables are his (down to the edgy burned-in numbers). Stripped down pendant lights, intricate wood patterned walls, concrete

floors, steel framed benches with wood seats and old Swedish school chairs all complete the minimalist and rustic restaurant made with honest materials.

Vic's atmosphere is sort of a cozy old boy's club. It's been described as "Steve McQueen's sandwich shop" with a vintage punching bag, black and white photos of famous folks playing ping-pong (Castro, Bill and Hillary Clinton) surrounding a regulation table, a British motorcycle, and a vintage turntable set to play anything prior to 1980. We never thought lingering over a sandwich was possible, but alas, we were proven wrong. —DANA HAZELS-SEITH

**VICTORY SANDWICH BAR**  
280 Elizabeth Street  
vicsandwich.com  
770.676.7287



The Vic bar serves up frozen Jack and Cokes



Ian Jones's intricate hand-crafted refurbished wood wall



Wow. Some sandwiches at Victory Sandwich Bar