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ATLANTA LUXURY LIVING

SOUTHERN GAL
Ginnifer Goodwin

Ultimate Summer Entertainment Guide

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GUILTY PLEASURE
GOOD FOOD TRUCK

Inspired by Southern, Asian, Mexican and Indian cuisines, the collaborators behind Good Food Truck place a heavy stock in fun handhelds. The obvious fan favorite is the Poodle (French toast hot dog bun with beef dog, apple-maple slaw, spicy mustard and maple syrup), but equally extravagant feasts include the Curry Cone (cold samosa potato salad with mint yogurt or roasted butternut squash, garbanzo beans and spiced rice) and the GA Plate (a Southern sensation of collard greens, black-eyed peas and pimento cheese grits). Aside from the GFT's caution-to-the-wind repertoire of abominably delicious foods, the business can literally cater to your every need with vehicles that include the Curry Cart, the Trike, the Rickshaw and the Truck. goodfoodtruckatl.com

How to Find: Twitter (twitter.com/goodfoodtruck) and "like" Good Food Truck on Facebook

Inside Scoop: What better vehicle for food than a waffle cone? Relish a one-of-a-kind snack in the Masa Cone (chili-lime cone filled with Mexican mole, black beans and spiced rice.

Portable Bird

Southern-style street food that's staying put.

Former Flying Biscuit maven Delia Champion and Molly Gunn of The Porter recently joined forces to open Delia's Chicken Sausage Stand, a simple street food concept situated on a stretch of Moreland Avenue normally reserved for fast-food joints.

Focusing on one key item, the glue to the Stand's menu is organic chicken from Springer Mountain Farms that's transformed into house-made sausages, called Slingers. These tubular creations are topped with everything from jalapeños to red sauce to chili, nestled between H&F Bread Co. buns and coined with cheeky names like The Sleazy Cheesy and The Hot Mess.

Worth a mention and worth the trip are the Sliders—three mini patties on a pillow-soft bun. Other noshes of note—vegan dog versions of any Slinger, thick-cut fried potatoes called wedgies with the option of a cheese dipping sauce (do it!), and milkshakes folded with chocolate chip or red velvet cupcakes.

Delia's rustic space filled with reclaimed wood and meals served out of biodegradable containers all make for no-fuss dining. This summer (we're hearing July), expect a food truck to complement the Stand. 489 Moreland Ave., 404.474.9651, thesausagestand.com
—DANA HAZELS-SEITH



Looking for yet another way to indulge in the city's best roadside treats? Good news! Thanks to Midtown Alliance, the Atlanta Street Food Coalition, the Woodruff Arts Center, Jamestown Properties and Dewberry Capital, Atlantans can now enjoy **STREET FOOD THURSDAYS** at 999 Peachtree St. Yumbii, Westside Creamery, King of Pops, Souper Jenny, Good Food Truck and an all-star cast of the city's hottest carts are setting up shop 11AM to 2PM at Midtown Market. Bye bye, brown-bag lunch. Hello, Curry Cone. *Check in for a complete listing of who's rolling by each Thursday at woodruffcenter.org/streetfoodthursdays*



Delia's Chicken Sausage stand photo by Rama N. Roy, Street Food Thursdays photo by Ben Rose.