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# Dynamic Dish

## THE MAKEOVER



*Flammkuchen with Black Mission fig, Bücheron  
chevre, shallot, pink peppercorn and parsley  
Photography by Shelley Lloyd*

**Chef David Sweeney has been known** in the charming Old Fourth Ward café Dynamic Dish for his minimalist approach, in both plate and atmosphere. Now, he's gone and revamped menu and space.

Three years after opening, the change is good. In today's world of garish portions and opulent décor, Sweeney's take on the dining scene and execution is practical and understated.

In the past, Dynamic Dish's core was a mostly vegetarian, ever-changing daily menu with wonky hours, however, today, this eatery has nailed down a set schedule of lunch and dinner offered six days a week. A pioneer in seasonal flavors and organic farming, Sweeney also provides patrons a standard seasonal menu with daily specials, which the chef refers to as a pared down compilation of favorites over the past three years. Expect salads, soups, flatbreads (to replace the Friday night pizza) and the beluga lentil burger. And like before, it'll all be either USDA organic or certified naturally grown. Additionally, the revised menu comes with the introduction of a long-awaited

liquor license. Currently, the signature drink is the Caipiroska, which combines vodka, turbinado simple syrup and organic lime juice — a Russian homage to Brazil's choice cocktail.

Dynamic Dish's atmosphere also underwent a bit of a makeover including fresh cream-colored walls and a polished, charcoal-hued, concrete bar, courtesy of the local company Dex. Vintage Empire glass goblets and tumblers line the back bar creating a look that looks repurposed, yet minimal.

Overall, Dynamic Dish continued with its original concept, being mindful of the types of materials that are utilized and how they are used, from its atmosphere to what's on the plate. For those who have only been in for lunch, try Dynamic Dish for dinner or cocktails. It's absolutely worth a revisit.

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