

JEZABEL

Atlanta as we see it

FALL
FASHION

35
*pages of
sensational
style!*

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Party Time

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AND WEARING WHAT

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OWEN WILSON & VINCE VAUGHN

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DATE NIGHT

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WHERE TO GO ON GAME DAY

Anna Kendrick

FOR A GROUNDED GIRL,
THIS SUPERSTAR'S CAREER
IS FLYING HIGH

*Cooking
Abroad:*

*Mexico
Thailand
Bora Bora
& more*

Grub to Go

Here's where we're loafing around town.

By Dana Hazels Smith

*Atlanta sandwich makers,
you're our heroes.*

Seven Hens

Who knew a chicken cutlet could be globally interpreted? Apparently the folks behind Seven Hens are well aware of the bird's versatility. Since opening in July, the most popular order here is the French: This schnitzel-style sandwich says bonjour with the additions of seasoned breadcrumbs, Dijon mustard and olive-tapenade aioli, served on a baguette. Bon appétit! 2140 N.

Decatur Road, @7thens

Alon's Bakery & Market

Both Alon's Bakery locations serve a falafel-pita sandwich made from scratch once per week (Wednesdays in Dunwoody, Thursdays in Virginia-Highland), but here's why it's news: Pitas are prepped in a wood-burning oven (um, stoked!); falafel balls are perfection; and the hummus, tahini and Israeli-salad combo makes for hearty-but-healthy nosh.

@alonsdun, @alonsvh

Urban Cannibals

The killer shop in EAV is adding a stellar sandwich to its roster this fall. The heralded bodega butternut-squash creation with house-roasted local butternut squash, homemade mustard-green pesto, smoked Gouda and organic mixed greens is served up on grilled H&F Bread Co. marbled rye. (We'll take 10.) 477 Flat Shoals Ave. SE, @urbancannibals

Heirloom Market BBQ

Queue up for a spicy Korean barbecue sandwich at Atlanta's Heirloom Market. What's that perfectly balanced flavor, you ask? Oh, that. Just pork... marinated for hours in a Korean red-pepper paste, before being slowly smoked, then topped with kimchi coleslaw and kimchi pickles for added kick. 2243 Akers Mill Road SE

Victory Sandwich Bar

Joining its Inman Park location next month is a Decatur outpost of the Vic, complete with a larger deli. Our recommendation: Gas up with the Lamborghini, a pressed sandwich combining capicola, mortadella, salami, fontina and Italian salsa verde. 340 Church St., @vicsandwichbar

Sandwich Buddha

Buddha bing! Savor the flavors of the ginger-balsamic pork sandwich with hot-and-sour slaw on sesame bread from food truck Sandwich Buddha (next stop: nirvana). In addition to its on-wheels status, a brick-and-mortar location in Grant Park is—fingers crossed—slated to open at the end of this month. 313 Boulevard Ave. SE, @sandwichbuddha

We Suki Suki

This fall, We Suki Suki, which specializes in *bánh mì*, will introduce the turkey *xiu mai* to the masses. Similar to the turkey meatball (only way better), the Asian-French fusion version is loaded with flavor and accompanied by a cup of light broth in which to drown all that lovely bread. 479 Flat Shoals Ave. SE

Star Provisions

Anne Quatrano's spot for grab-and-go gourmet, Star Provisions does everything right—menu, aesthetics, the works.

Making an especially strong impression is her September special: roasted turkey breast on a sweet-potato roll with cranberry relish, pickled celery, Benton's bacon and orange mayo. 1198 Howell Mill Road, @annequatrano



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