

THE

MODERN LUXURY

ATLANTAN

Restaurant Issue 2013

The Finest 50

Best Restos

Top Toques

Mixology Masters

Hidden Gems

Atlanta's Die-Hard
Dining Rooms

*Hot New Eateries
From L.A. to NYC*

PLUS

King + Duke Reigns Supreme

Maynard Jackson's Daughter

Jazzes Things Up

Barry Manilow Brings Us Broadway

Buckhead's Newest Beauty Salons

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MOVING



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ATLANTAN

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Audit Bureau of Circulations
Member

To subscribe: modernluxury.com
To contact an editor: ssmith@modernluxury.com

OUR OFFICES ARE LOCATED AT

3280 PEACHTREE ROAD, NE, STE. 2300, ATLANTA, GA 30305 | PHONE 404.443.0004 | FAX 404.443.6199

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LEW DICKEY
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Modern Luxury Regional Sales Offices:

ASPEN

P.O. Box 4577
Aspen, CO 81611
970.300.3071
Contact: Alan Klein

ATLANTA

3280 Peachtree Road, NE, Ste. 2300
Atlanta, GA 30305
404.443.0004
Contact: D'Anne Cagle-Heckert

CHICAGO

200 W. Hubbard St.
Chicago, IL 60654
312.274.2500
Contact: John Carroll

DALLAS

3090 Olive Street
West Victory Plaza, Ste. 430
Dallas, TX 75219
214.647.5671
Contact: Blake Stephenson

HAWAII

2155 Kalakaua Ave., Ste. 701
Honolulu, HI 96815
808.924.6622
Contact: Meredith Low

HOUSTON

4203 Yoakum Blvd. Ste. 300
Houston, TX 77006
713.622.1116
Contact: Peter C. Remington

LOS ANGELES

10250 Constellation Blvd., Ste. 2710
Los Angeles, CA 90067
424.253.3200
Contact: Alan Klein

MIAMI

3930 NE Second Ave., Ste. 201
Miami, FL 33137
305.341.2799
Contact: Diana Risier

**NEW YORK &
THE HAMPTONS**

7 W. 51st St., 8th Floor
New York, NY 10019
212.582.4440
Contact: Matthew Carroll

ORANGE COUNTY

3200 Bristol St., Ste. 150
Costa Mesa, CA 92626
714.557.2700
Contact: Christopher Gialanella

SAN DIEGO

875 Prospect Street, Ste. 300
La Jolla, CA 92037
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Contact: Jessica Cline

SAN FRANCISCO

243 Vallejo St.
San Francisco, CA 94111
415.398.2800
Contact: Steven Dinkelpiel

WASHINGTON, DC

4400 Jenifer Street NW, 4th Floor
Washington, DC 20015
202.408.5665
Contact: Peter Abrahams

THE FINEST 50

We've seen it happen before—as the mercury rises, things start to sizzle at restaurants all over the city. We've got 50 hot new eateries to consider, well-known favorites that haven't lost their fire, cocktails and desserts that can't help but raise our body temperatures and talented chefs who know how to stay cool under pressure. The question is, diner: Can you take the heat?

BY THE EDITORS WITH CONTRIBUTIONS FROM KATIE KELLY BELL, COURTNEY BOWERS, JENNIFER BRADLEY FRANKLIN, MERIDITH FORD, DANA HAZELS SEITH, BRET LOVE AND LINDSEY WEBER



DOUBLE TAKE
Hicham Azhari and Fikret Kovac are the power team behind Roswell's Little Alley Steak, Salt Factory Pub and the newly bowed Opulent.

PHOTO BY CAROLINE PETTIS

ONE TO WATCH

A General Feeling

We know the gang behind The West Egg Café has biscuits and bacon covered, but it looks like they have conquered the old-school Jewish deli to perfection, too. **The General Muir** is the Emory neighborhood's answer to Goldberg's with traditional classics like black-and-white cookies, kettle-boiled bagels, chopped liver and thick-cut pastrami sandwiches loaded in kraut. Co-owner Jennifer Johnson named the quirky spot after a ship her mother and grandparents arrived on in New York after World War II. She, and her husband, Ben, fulfilled the

dreams of Todd Ginsberg, who they lured away from Bocado by giving him what he's always wanted: to run a Manhattan-style Jewish delicatessen. While breakfast packs them in every weekend (the Maven platter is a must), lunch and dinner offerings are starting to gain a loyal following in the quaint 'hood. Poutine, matzoh ball soup, prune-stuffed gnocchi and a creative vegetarian Reuben (picture coriander rubbed and smoked beets with Gruyere, kraut and Russian dressing) are all drawing raves. *1540 Avenue Place, thegeneralmuir.com*



SWEET STUFF
Pick up traditional deli offerings like black-and-white cookies



WHERE THE LOCALS GO

If you order the Peachtree plate at **West Egg Café**, the serious Westside AM hot spot, expect a two-egg dish that's served with sides of addictive brown-sugar bacon and ridiculously good pimento cheese grits. You can't miss with their short-rib hash, challah French toast or tofu scramble, either. *1100 Howell Mill Road, westeggcafe.com* >>> **Café Jonah** serves hearty, healthy breakfast fare with a signature cheery disposition. Customize your Sunday brunch with their Pay What You Think It's Worth smorgasbord. *3188 Paces Ferry Place, cafejonah.com* >>> Tuck into made-from-scratch fare at **Buttermilk Kitchen**, an adorable Buckhead resto in a bungalow. Don't leave without trying the quintessentially Southern chicken biscuit smothered in roasted red pepper jelly, which uses both homemade buttermilk and lard to create its fluffiness. *4225 Roswell Road NE, buttermilkkitchen.com* >>> For a farmstand fresh take on brunch, head OTP to **Chicken and the Egg**. Choose from Southern seasonal staples such as the fried green tomato Benedict—the perfect combination of flavors and textures—salty, crunchy, savory and creamy and only around this summer. *800 Whitlock Ave., Marietta, chickandtheegg.com* >>> The wildly popular **Highland Bakery** locales epitomize healthful gluttony. Wheat flour challah bread, all-natural organic peanut butter, caramelized banana and brown sugar butter, make the peanut butter French toast as decadent as it is delicious. *Various locations, highlandbakery.com*

5 BEST BRUNCHES