



Restaurant Spotlight: Miller Union

By Danielle Jennings on October 25th, 2010



A great restaurant full of southern charm and down-home sensibilities, experience *Miller Union* and judge for yourself just how spectacular the food, atmosphere and overall service is. A recent fixture on a few “best new restaurant” lists, this quaint and cozy den of decadent cuisine has been on the lips of Atlantans for quite a while now. The name *Miller Union* comes from the historic stockyards that once populated Atlanta’s Westside region.

Owners Steven Satterfield and Neal McCarthy are responsible for the unique and unforgettable experience that diners can expect upon visiting. The menu is based around the week’s harvest to ensure that all food is at the freshest level for excellent consumption. Some definite menu standouts include appetizers like the creamy grit fritters with country ham and Thomasville tome, Georgia apples with celery, lettuce and shallot vinaigrette. Entrees are as hearty and satisfying as one would expect coming from a restaurant that prides itself on using nothing but fresh ingredients. Be sure to try the pan-seared duck breast with sweet corn and butterbean succotash, griddled Darby Farms chicken with roasted okra, garlic and tomato and the Carolina flounder with shelled peas, beans and watercress. If you are feeling adventurous, try the sautéed quail with braised celery and faro with squash and pecans or the braised rabbit with radishes, creamed turnips, orange and parsley. Another dish worthy of mention is the roasted eggplant that is delicious alone or when paired with one of the signature dishes. Leave room for dessert and you will be more than satisfied with the warm plum crisp with custard sauce, apple-pecan cake with caramel-honey ice cream or the traditional, but always delicious, coconut cream pie.

Also, every third Tuesday of the month between 6-8 p.m., they host the Harvest Dinner which is three courses of family-style portions featuring the best produce and recipes of the week. After your first initial visit, I am certain that *Miller Union* will easily become a regular place to get delicious, all-natural food, prepared in an innovative gourmet way.

[Miller Union](#) is located at 999 Brady Ave. NW 678.733.8550

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