

# With a Southern Twist

Good living in today's South



## Miller Union

Jun 23rd, 2010 by Wendy

I'm not convinced that the *union* in this restaurant's name isn't for the unique union between local farmers and restaurant. This fabulous new restaurant has found the local farms and united it with their chef creations. While you dine in this very urban area, the restaurant's décor is a pleasant *union* of industrial and farmhouse. The use of wood, glass and concrete floors embraces the industrial neighborhood while the use of layered accents, patina, white-washed cabinets and charming Southern accents will make you feel like you stepped into a country farmhouse. Miller Union has captivated your décor senses but wait...



Miller Union South Carolina Scamp Grouper

Since the menu is derived from the week's harvest, freshness and quality ingredients are so apparent and savored in every deliciously bite. From our appetizers which included creamy grits fritters with country ham and Thomasville Tomme and the corn soup (the seasonal soup of the day) to our entrees which included the

South Carolina scamp grouper with summer squash, sweet corn, fennel and tomatoes; the seasonal vegetable plate which included sliced tomatoes, field peas, green beans, summer squash and fennel, and fried okra to the low country shrimp and grits. Now they've captivated your foodie heart.

[editorial]



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They have an excellent wine selection and the staff is very knowledgeable about wines, so rest assured that they can make great wine recommendations. Since everything has freshness and quality ingredients in mind this also includes cocktails prepared with premium spirits, freshly squeezed juices and garnishes—even the Coca-Cola bottled in Mexico where it's produced with cane sugar versus the high-fructose corn syrup Coca-Cola found in the United States.

Miller Union, owned by Chef Steven Satterfield and Neal McCarthy, is in the booming Westside located at 998 Brady Avenue, Suite 106, on the site of the old Miller Union Stockyards (hence the name). Lunch Tuesday through Saturday 11.30 a.m. to 2.30 p.m. Dinner Monday through Thursday 5 to 10 p.m. and Friday and Saturday from 5 to 11 p.m, 678.733.8550, [www.millerunion.com](http://www.millerunion.com).