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* An update on much-anticipated Miller Union

■ Posted 8/3/2009 2:01:00 PM

ATL Food Chatter: August 3, 2009

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Ever since John Kessler's [scoop announcement](#) in spring that two highly regarded Atlanta restaurant stalwarts—Steven Satterfield, executive sous chef of **Watershed** and **Sotto Sotto** general manager Neal McCarthy—were teaming up to open a westside venture to be called **Miller Union**, anticipation has been building throughout Atlanta's food community. Here a few additional morsels from the two owners to nibble on until this fall's planned opening.

First, the restaurant, whose name is a historical reference to the nineteenth century Miller Union Stockyards that once occupied the building, will be under construction soon at 999 Brady Avenue, on the corner of Tenth and Brady near Howell Mill Road. The 3,000-square foot, 70-seat, [aig-designed](#) industrial space will be transformed into several interconnected dining areas—including a patio facing Tenth Street, a private dining area, and a wine room with a design motive described as “rustic/modern style.” Think oil can light fixtures and textured wallpaper with steel framed window walls.

Satterfield is further honing his skills by conducting a couple of *stages* (culinary apprenticeships) this summer at national powerhouses [Le Bernardin](#) and [Chez Panisse](#). He promises that Miller Union's menu will feature southern ingredients prepared in a California style—simple and with a strong focus on local and regional products. It will reflect the honest style of cooking that he perfected during his ten years at Watershed, where he was influenced not only by Scott Peacock's cooking but other culinary icons such as Chez Panisse's Alice Waters.

While continuing his responsibilities at Sotto Sotto and Fritti, McCarthy is busy vetting potential staffers who will reflect his strong commitment to personal service. He's also compiling a wine list that will emphasize American vintages, including some biodynamic and organic offerings, as well as a few Georgia wines. He has already hired someone to helm the bar (who he prefers to not yet name) who is busy working on creating artisan cocktails to match the restaurant's cuisine.

So, Atlanta: Get ready for what sounds like an exciting and well conceived project, in a slightly off-the-beaten-track location, from two of Atlanta's most passionate and skilled culinary stars. And stay tuned for further details.

[editorial]



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