



SP FOOD



Piece of Cake sweet delights

NEW & NOTEWORTHY

BY KIRSTEN OTT PALLADINO

Last week, The New York Times reported that Federal Reserve chairman Ben S. Bernanke said that it was “very likely” that the recession had ended. We hope he’s right, especially since a host of new restaurants are cropping up this fall, beginning with **The Iberian Pig**, a Spanish restaurant opening next week on Sept. 28, in historic Decatur Square in Sage’s old digs. Diners can expect an array of eclectic

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dishes, such as traditional cured meats, cheeses, tapas and cocas (flatbreads), and main plates that include the Iberian burger with American Waygu beef, and cabrito carbonara (slow-roasted goat with chittara pasta tossed in a carbonara sauce) for dinner and late-night dining. 121 Sycamore St. 404-371-8800.

www.iberianpigatl.com.

On the Westside, **Bocado**, a farm-to-table sandwich concept serving lunch and dinner, is set to open this fall. The brainchild of restaurateur Brian Lewis, Bocado is slated to be a homegrown-inspired restaurant under the supervision of Executive Chef Todd Ginsberg. 887 Howell Mill Road. 404-815-1399.

www.bocadoatlanta.com

Also in West Midtown, **Miller Union** opens for dinner in November from co-owners Steven Satterfield (executive chef hailing from Watershed) and Neal McCarthy (former GM at Sotto Sotto). Guests can look forward to an evolving menu defined by the offerings of local farmers. The space will maintain the historical character of its mid-20th-century warehouse, which sits on the site once occupied by Miller Union Stockyards. 999 Brady Ave.

www.millerunion.com.

The owners of Buckhead’s Anise are taking over the quarters of the failed Italian joint Allegro with **Amuse** in Midtown. Slated for an October/November opening, the modern-bohemian decorated restaurant will feature an eclectic menu of international fare with hints of French influences for lunch and dinner. 560 Dutch Valley Road.

Visiting parents of Owls at KSU are about to be very happy, when the newest Atlanta-area **Ruth’s Chris Steak House** opens in Kennesaw on Monday, Oct. 26. Well-known for their sizzling steaks, hearty sides and seamless good service, the four Atlanta-area Ruth’s Chris restaurants are locally owned by Nancy and Mark Oswald,

and Philip and James Brooks. Ruth’s Chris Kennesaw is located on the first floor of the Embassy Suites Hotel at 620 Chastain Road, Kennesaw. www.ruthschris.com.

On a sweeter note, **Piece of Cake**, a popular Atlanta bakery, just opened its third location in Decatur at the beginning of the month. The bakery and delivery company services most any sweet tooth with a myriad of confections, and cake flavors like white chocolate with cream cheese pecan frosting, chocolate and yellow cakes with chocolate frosting, as well as caramel, carrot, red velvet, coconut and orange cakes. The from-scratch goodies can be purchased the same day (no preorder required), and can also be shipped anywhere in the country. 307-A East College Ave., Decatur. 404-351-2223.

www.pieceofcakeinc.com.

For mall rats, a new eatery is hitting Lenox Square Mall just in time for holiday shopping madness. Projected to open Oct. 15, **Lenox Square Grill** will serve breakfast, lunch and dinner in a family- and business-friendly dining atmosphere. The menu will feature imaginative, yet traditional comfort foods, like the Lenox Omelet, a fluffy four-egg omelet with turkey, bacon and Swiss, or the pot roast sandwich: tender beef pot roast and a thin layer of mashed potatoes smothered with mushroom gravy stuffed in grilled French bread. **SP**

editorial



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