

Southern Living®

JULY 2010

Summer Harvest

17 FRESH & FLAVORFUL
VEGETABLE RECIPES

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WINNERS**

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[editorial]



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The Local Farmstand

Atlanta's Next Great Find

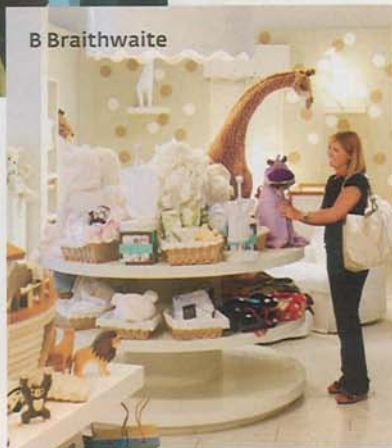
Ground zero for urban-Southern style and forward-thinking cuisine, the **Westside district** is the new arbiter of taste. BY JENNIFER V. COLE

Just call it Tastemaker Central. Atlanta's Westside, a former meatpacking district, has transformed into a neighborhood that blends a folksy community feel with a roll call of the city's best eateries and nicest boutiques.

It's where loft-dwellers mix and mingle over farm-fresh eggs and heirloom tomatoes at **The Local Farmstand** (thelocalfarmstand.com). Where A-List shopkeepers, such as men's haberdashery owner **Sid Mashburn** (sidmashburn.com), will gladly send customers to nearby stores.

"You have to stop in **B Braithwaite** (bbraithwaite.com); it's one of the prettiest stores you'll find," Sid directed us. And he's right. The upscale shop is a breathtaking, crisp

white homage to all-things-baby. In the Westside, it's about synergy, not competition. So much so that Sid's wife, **Ann Mashburn** (annmashburn.com), is opening her own women's boutique a few doors down.



B Braithwaite

THE NEIGHBORHOOD PIONEERS

In 1998, a couple of visionary entrepreneurs, Michael Phillips and Kathleen Walker, started a small campus of hand-picked boutiques and restaurants on Howell Mill Road, called **Westside Urban Market**.

Among the first in was **Taqueria del Sol** (taqueriadelosol.com), where shrimp corn chowder and fried tilapia soft tacos keep a line out the door. Others include **Star Provisions** (starprovisions.com), Anne Quatrano's answer to a foodie's general store, and **Bacchanalia**, her flagship culinary temple, where the produce from her Summerland farm gardens inspires the menus.

This past year, in the White Provision complex, just a footbridge away from her Urban Market empire, Anne opened **Abattoir**, a rustic, exposed



ABOVE: The cheese case at Star Provisions

RIGHT: Sid and Ann Mashburn





RIGHT:
Bungalow
Classic
BELOW: Kolo
Collection



ABOVE: Miller Union chef
Steven Satterfield
LEFT: Fresh fare at
Miller Union



brick dining space where a meat-centric menu elevates lowly cuts to high cuisine. Here, offal lovers rejoice—tripe stew, terrines, galantines, rillettes—no part is wasted.

In just over a decade, the collective area has become what Michael terms the “curated Main Street of Westside Atlanta.” And it keeps growing.

THE NEXT GENERATION

A few doors down from Abattoir, **Seed Factory** (seedfactoryatlanta.com) outfits the youngest hipsters with classic children’s books and funky geometric button-downs.

Downstairs, at **Ormsby’s** brewpub (ormsbyatlanta.com) folks munch artisanal hot dogs (Guinness-braised brats on a pretzel roll, chicken-and-apple sausage with taleggio fondue) while waiting for a turn at the indoor bocce courts.

Across the way, the airy **Bungalow Classic** (bungalowclassic.com) sells timeless home furnishings, a great stop for those with designer taste but a Pottery Barn budget. **Kolo Collection** (kolocollection.com), on the same row, elevates lawn furniture into art with their edgy modern designs.

“The Westside is the last frontier in town,” says Steven Satterfield, chef and co-owner of the new **Miller Union** on Brady Avenue (millerunion.com). The former sous-chef at legendary restaurant Watershed returned again and again to the area when looking for a space to open his restaurant.

“I was continually surprised by how much is going on here,” he says. Located in the eponymous former stockyards, Miller Union delivers contemporary Southern fare that’s “a little more interpretive, a little less historic,” such as fried quail with minted cucumber and Carolina mustard barbecue sauce.

And he’s not the only chef to tap into the area’s renewed energy. Former Bravo *Top Chef* contestant Richard Blais created the menu at ultra-design-conscious **Flip** (flipburgerboutique.com) on Howell Mill Road, serving a variety of inventive takes on burgers, like his country-fried beef patty topped with pimiento cheese.

Just down the street, chef Todd Ginsberg, whose culinary training reads like a Who’s Who of the food world (including a stint with French demigod Alain Ducasse), is serving bite-size perfection at **Bocado** (bocadoatlanta.com). We’re still swooning over his roasted Brussels sprouts with thyme, lemon, Parmesan, and capers.

With such bold new tastemakers, it’s little wonder this neighborhood is shaping up to be Atlanta’s best thing yet. *