

# THE ATLANTAN

## [ THE RESTAURANT ISSUE 2010 ]

*Our Annual Raves & Faves!*

*The Best Gourmet Grazing in Vegas*

*Wolfgang Puck Uncensored*

*Revealed: Park 75's Secret Table*

*Get Smashed! Bourbon's Big Comeback*

*Flavor Tripping With ATL's Top Foodies*

**THE DISH! THE 50**  
HOTTEST RESTAURANTS, CHEFS AND EATS IN ATL!



THE ATLANTAN 3340 PEACHTREE ROAD N.E., SUITE 1425 ATLANTA, GA 30326

JULY/AUGUST 2010 \$5.95

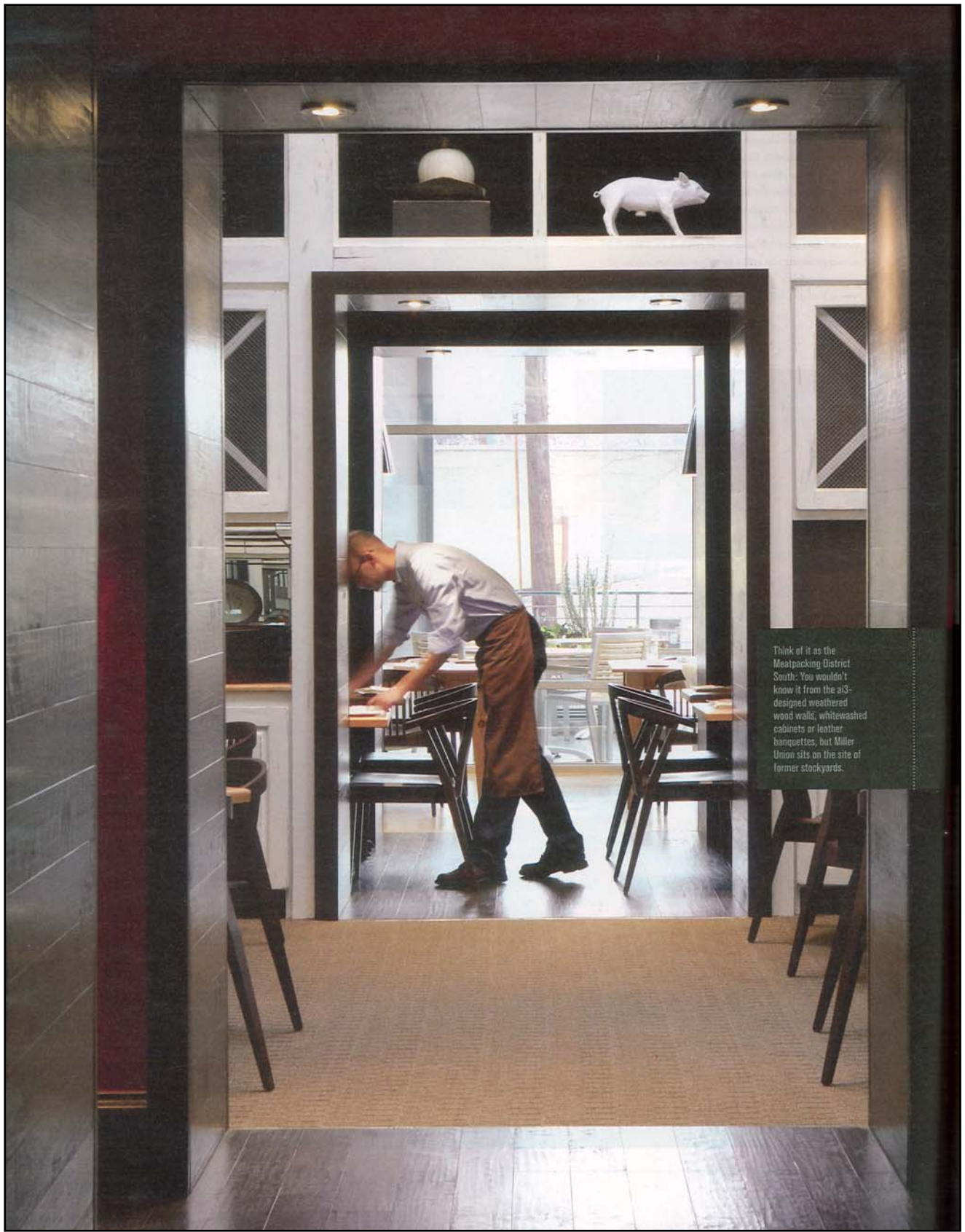
**+PLUS** COKE'S #1 DESIGN BLOKE > MEET WOODY ALLEN'S NEW MUSE  
BUCKHEAD BOTTLE BAR BRINGS IT! > ARE BUTCHERS THE NEW ROCK STARS?!  
JASON WU AND RACHEL ROY ROCK A-TOWN > & ALL THE BEST BASHES!

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[editorial]



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Think of it as the Meatpacking District South: You wouldn't know it from the a13-designed weathered wood walls, whitewashed cabinets or leather banquettes, but Miller Union sits on the site of former stockyards.

[editorial]



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# to **LIVE & DINE** in **ATLANTA**

★ RESTAURANT OF THE YEAR

## **MILLER UNION**

It took exactly one bite of his fresh farm egg dripping with celery cream and oozing over the edge of crusty bread for us to realize that chef Steven Satterfield had been hiding his light under a bushel of butter bean hummus at Watershed for way too long. What he and co-owner Neal McCarthy have created at Miller Union—the anchor of the Westside renaissance—is the harmony of trend and timing: farm-to-table ingredients; the light, loving touch of a talented hand; a chic space that feels both communal and private; and, beautifully, not much else. *999 Brady Ave., millerunion.com*

[editorial]



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## Foodie Obsession #2

Croquettes and fritters are popping up on menus all over the city—and popping into the mouths of very happy diners. **Leon's Full Service** does chicken liver croquettes with bacon herb mayo; **Miller Union** has grits fritters with country ham and Thomasville Tomme cheese; and **Restaurant Eugene** has a ball with pimento cheese. Some things are better left unshared.

## Miller Thyme, Miller Union:

Here's all you need to know: Miller's gin, lemon and local thyme syrup from the great Cara Laudino. *999 Brady Ave., millerunion.com*

## Cold Comfort

When chef **Steven Satterfield** at **Miller Union** puts an ice cream sandwich on his lunch menu, the question isn't if we're having one, but how many we're ordering. His house-made summertime treats have recently come in flavors such as butter pecan, Almond Joy and chocolate and marshmallow. *999 Brady Ave., millerunion.com*