

After a Year on the Road, Revisiting Hometown Favorites in Atlanta

by Bill Addison, Dec 19 2014, 3:14p



Cakes and Ale gnocchi with lamb ragu and Miller Union's quail with braised greens.

Steven Satterfield, co-owner and executive chef of **Miller Union** on Atlanta's booming Westside, hews closer to the simple, agrarian pleasures of Southern cooking than most cooks in town. Satterfield grew up in South Georgia, and I always look for his hometown rice dishes (creamed rice, or sausage-studded Savannah red rice) that rotate through the lunch menu. But Satterfield also mines the ways American and Italian cooking can meld so seamlessly: rabbit roulade cooked to porchetta-style crispness complements rabbit leg braised in maple syrup. Desserts like sweet potato cake with pear chutney from pastry chef Pamela Moxley follow Satterfield's savory dishes with equal finesse.