

Check, please: Bill Addison's final list of favorite Atlanta restaurants

Plus a look at where the dining scene is headed in the near future



I'm incredibly heartened by all the activity, yet the timing is somewhat ironic for me: After five years, I'm leaving my position as Atlanta magazine's food editor and restaurant critic. When this issue hits newsstands and mailboxes, I'll already be roving the country as the national food critic for the online publication Eater. I feel lucky to have been front and center to an astounding revolution in Atlanta restaurants. Our finest chefs have embraced the regional bounty—which grows ever better, thanks to the state's committed small-production farmers and community fervor for our proliferating markets—and made it the foundation of their cooking. Sometimes they compose their menus by taking cues from traditional Southern cuisine; often they weave in global inspirations with equal skill. Before the blitz of forthcoming restaurants, I'll leave you with a rundown of my favorites right now. (This list admittedly skews upscale; if you're looking for a bargain bite, try Yet Tuh in Doraville for homey Korean food or Taqueria la Oaxaqueña in Jonesboro for the tacopizza hybrid known as the tlayuda.) I'll be traveling much of the time, but I'll remain based in Atlanta. These are the touchstones I'll dream about when I crave a taste of home.

4. Miller Union

In an age when so many chefs go ballistic with fat and salt and walloping flavors, Steven Satterfield stands confident in his love of the understated. So many of his dishes are edible essays on the season. Rhubarb chutney with confit rabbit; fava beans and green garlic with sauteed shrimp; snapper fillet with English peas, pickled onion, and radishes—hello, spring! Look out for Satterfield's Savannah red rice with smoked sausage and shrimp, which nods to his South Georgia childhood. Co-owner and front-of-house maestro Neal McCarthy assembles a suave wine list heavy on Old World varietals.

