

knife & fork

The Insider's Guide to Atlanta Restaurants

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Food	Recommended	Creature Comforts	Cost
★★★★★		XXXXXX	\$\$\$\$
★★★★		XXXXX	\$\$\$
★★★		XXX	\$\$
★★		XX	\$
★		X	
○	Acceptable		
●	Unacceptable		

BEST OF 2017

Every year, we reflect on the restaurants that we have reviewed in the previous twelve months, updates excluded, and try to cast a final judgment on their worthiness based on the latest information. The biggest news of the year, **Bacchanalia** and **Star Provisions** moving into a detached building west of their previous location, trumps whatever else happened in other neighborhoods. We saw nostalgia for good service being validated in some quarters, yoga food ruling in others, and lots of restaurants belonging to regional or local empires feeling like safer business propositions than bold moves from emerging restaurateurs. Asian entrepreneurs continue to make their mark on the landscape, and the opening of **Jusgo Supermarket** on Satellite Boulevard gave us new shopping grounds and a phenomenal food court, with half a dozen places focusing on the cuisine of mainland China. We are still not crazy about the “eat your food in a bowl” trend, but **Upbeet!** in West Midtown is a game changer in healthy concepts. Tiny as it is, **Janet's Kitchen** on Clairmont Road at North Decatur reminded us of how much we have missed Filipino food, and **Jok-Ga-A-Dong-Chim** in Duluth introduced us to the art of

braising entire pig knuckles, trendy among Koreans and incredibly comforting to those who celebrate the pig. We found the best Indian ice cream shop (**Snowville Shavery**), the best Chinese hand-pulled noodles (**Lan Zhou Ramen**), the sweetest breakfast café in Cabbagetown (**Petit Chou**), and the best New Orleans bar-cum-Vietnamese boilhouse (**Bon Ton**). We believe in the new “American Chinese” trend put forward by **Double Dragon**, in Decatur. The following list belongs in your glove compartment or your phone!

9292 (3360 Satellite Blvd., in Duluth. 770-680-2951) This fancy new Korean barbecue restaurant uses glowing charcoal to cook superior cuts of beef and pork accompanied by a large selection of delicious *ban chan* snacks and appropriate sauces to the enjoyment of all.

Bar Mercado (99 Krog St. 404-480-4866) A gloriously Spanish little tapas bar in Krog Street Market pays off for the Castellucci family of **Iberian Pig** and **Cooks and Soldiers** fame and hangs together better than the other operations they run.

B's Cracklin' Barbeque (2061 Main St. NW. 678-949-9912) Savannah pitmaster Bryan Furman's Riverside spot is smoking hot in all senses of the words, in a place that feels like a true southern restaurant with a comprehensive menu of country cooking.

The Canteen (75 5th St. NW) A well-located micro-food hall uniting all the highlights from **The General Muir**, **Yalla!**, and **Fred's Meat and Bread** on the edge of Georgia Tech, where academia shakes hands with the city. The cute bar and the patio are worth the trip, and the pumpnickel bagels fly off the shelves.

★ **The Federal** (1050 Crescent Ave. 404-343-3857) Shaun Doty's glam bistro features many classics he has perfected over the last

decade, including his southern-tweaked Wienerschnitzel, his unorthodox chopped chicken livers, and seasonal game dishes inserted among the steaks.

Food Terminal (5000 Buford Hwy., in Doraville. 678-353-6110) Versatile modern restaurant operated by an experienced female chef serves the best and largest Malaysian menu in town. You will fall in love with more noodle dishes, hotpots, and snacks than you knew existed. Make sure to order the Penang-style prawn noodle soup and the *roti canai* with dipping curry.

Kaiser's Chophouse (5975 Roswell Rd., in Sandy Springs. 404-549-2882) Native of Lichtenstein Peter Kaiser, the former chef of **Pano's and Paul's**, brings back Continental elegance in all its glory. More than a steakhouse, the restaurant is an image of the past we have missed.

Poor Hendrix (2371 Hosea Williams Jr. Dr. 404-549-8756) Ex-pastry chef Aaron Russell does daring bar snacks and cooks from the heart in a minuscule kitchen in the heart of East Lake, attracting an early drinking/eating scene and garnering new fans.

Royal Myanmar (1353 Brockett Rd., in Clarkston. 470-359-7157) The only Burmese restaurant in the Atlanta area, this family-run diamond in the rough is a revelation: fermented tea-leaf salad, smooth tofu made of chickpea flour, soups and curries spiked with hot chili paste, and an entirely different language of spices will seduce you from the get-go and make looking for this humble spot pretty much an imperative.

Talat Market (1660 McLendon Ave. 404-371-0889) More than a pop-up, less than a full-time restaurant, Parnass Lim Savang's part-time Thai eatery inside Candler Park's **Gato** is a hipster magnet and a sensational retelling of Thai cuisine in a small-plates format by a talented young chef with a fancy pedigree ■