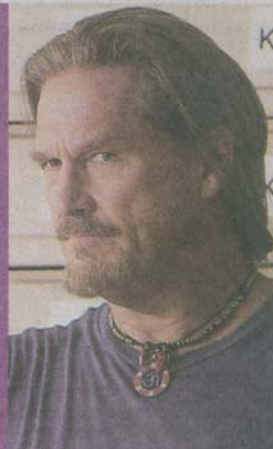


Guide



Jeff Bridges goes retro in 'Men Who Stare at Goats.' D10



Duck's Cosmic Kitchen's food homemade, and it shows. D3

Sid 'n' Susie pay homage to '70s pop. D6

Atlanta library houses Breuer exhibit. D5

Six restaurants that do it right

A new breed of regional cuisine emerges in Atlanta.

Southern cooking goes modern, tastefully.

By **Meridith Ford Goldman**
mford@ajc.com

The lagging economy can't stop Atlanta's restaurants from setting a pace that is recognized nationally. We have great restaurants, and we're not afraid to show it. With all the ruckus, a new breed of regional cuisine has emerged. Restaurants that exude modernity while embracing what's best about Southern cooking: farm-fresh ingredients, artisanal methods from cheese making to butchery and the love of preserving. Plus there's always dessert, something these

restaurants prove is at the top of any great Southern menu. These six restaurants, all of which received four stars in reviews, show what's best about Atlanta restaurants now.

Abattoir ★★★★★

1170 Howell Mill Road, inside the White Provision complex, Atlanta, 404-892-3335, www.starprovisions.com

Atlanta's most lauded restaurateurs, Anne Quatrano and Clifford Harrison, have created in Abattoir a personal statement that has already become a benchmark in Atlanta dining since opening last sum-

Cuisine continued on E4

Also inside

» Meridith Ford Goldman shares the best places to get a delicious meal for less than \$30. E4



Tripe stew, pork belly and cilantro at the Abattoir, one of the restaurants that give Atlanta its reputation for great places to eat.

Becky Stein special

Atlanta gains fame for dining

Cuisine

continued from E1

mer. Much has been made of the meat-centric menu, created by Quatrano and chef Joshua Hopkins. But eating here is about so much more than offal, alternative meat cuts and innards. The vegetables, whether in a crisped salad of fresh farm lettuces crowned with a poached egg and bacon; or in a pickling of cabbage served from a jar, are as much a reason to crow about Abattoir as the chicken liver and foie gras mousse laced with Armagnac. Add a weathered, modern farmhouse look, an excellent cocktail list and a staff that pleases, and Abattoir may be the best reason yet to embrace your inner carnivore while eating your veggies.

[editorial]



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