

Atlanta

ATLANTANS OF THE YEAR p.96

ATLANTAMAGAZINE.COM

B

Burgers

Atlanta's love for burgers is so endemic that the unending trend boasts subgenres. This year, the overly thick, single-patty burger lost favor; the environmentally friendly burger, often gilded with rich toppings, is the current rage.



137
winners!

S

of A

ITA

WINE SHOP
ARTS BLOG

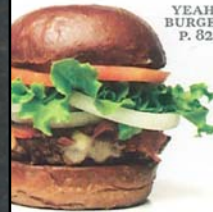


SWITCH MODERN P. 88

LATE NIGHT
DESSERT



Shaun Doty's stylish **YEAH! BURGER** takes sustainability seriously. White Oak Pastures grass-fed beef, organic buns (and a gluten-free option) baked by H&F Bread Co., organic turkey and veggie burger options, and seasonal produce attract lunching office workers and health-minded families alike. 1168 Howell Mill Road, 404-496-4393, yeahburger.com



YEAH! BURGER P. 82

COCKTAIL
DRESSES

B B Q



While not quite as high-minded as the previous two, **GRINDHOUSE KILLER BURGERS** follows the reasonable route by serving thin patties ground fresh daily from Angus beef. The topping options are limited to a well-chosen few—roasted green chiles is a favorite. The original is in the Sweet Auburn Curb Market; the second location opens this month on Piedmont Avenue. 209 Edgewood Avenue, 404-522-3444, grindhouseburgers.com

BEER
FESTIVAL



DORA RAE P. 87

RUCKS

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]