

SUNDAY, JUNE 13, 2010

FOOD, "DISH", ATLANTA

## New & noteworthy

### Dig into burgers, wine, cocktails and a Father's Day picnic



📷 MELISSA LIBBY

Yeah! Burger opened on Thursday.

By Kirsten Palladino

Burgers are trending in Atlanta—a fact most of us couldn't be happier about. And I'm smelling a summer blockbuster with the opening of Erik Maier and Shaun Doty's Yeah! Burger this past Thursday in West Midtown's White Provision complex. The fast-casual, eco-friendly eatery utilizes local and organic ingredients in its made-to-order American-style dishes, including custom grass-fed beef burgers, bison and turkey burgers, veggie burgers, chicken sandwiches, hot dogs and salads. Gluten-free options

are available in both the bun and beer selections, making it easier for those with dietary restrictions to enjoy the offerings. Wine, beer, hand-spun milkshakes, cocktails, fountain drinks and natural sodas make the new hot spot even hotter. Open for lunch and dinner daily from 11 a.m. to 10 p.m. (later on the weekends). Parking is free in the deck behind the restaurant. The spacious new digs outfitted in reclaimed wood paneling and tabletops and white subway tile can seat 55 guests inside and more than 40 outside on the large covered patio. Best day to dine at Yeah this week is Wednesday, June 16, when 20 percent of the evening's proceeds benefit Atlanta's Table, the prepared food rescue project of the Atlanta Community Food Bank. 1168 Howell Mill Road. 404-496-4393. [www.yeahburger.com](http://www.yeahburger.com).

If you're in the mood for cocktails (and really, who isn't?), head over to One Midtown Kitchen to sample its new cocktail menu. The libations are inspired by the classics with modern updates. One makes its own grenadine and syrups to keep things local, sustainable and healthier. Crafted drinks to try: Jalisco old fashioned, a blend of reposado tequila, agave nectar and bitters; gin-gin mule, made with housemade ginger beer, mint, fresh lime and gin; and arancio Americano, an Italian combo of Campari, sweet vermouth, fresh orange juice and Prosecco. Salud!

Head over on a Thursday for Mangia! Mangia! Meatball Thursdays! Each week, Chef Drew Van Leuvan offers a three-course feast, served family style, including pasta topped with the weekly meatball feature, salad and dessert for just \$14.50 per person. Diners can add a bottle of red or white wine for \$19.50 per person.

566 Dutch Valley Road NE. 404-892-4111.

Ever have your eye on a certain viognier only to realize you're staring at the by-the-bottle list, and you don't exactly have the desire (or the Benjamins) to go for broke? Morton's the Steakhouse hears your pain. The fine-dining restaurant, with locations in Buckhead and Downtown Atlanta, has recently unveiled its latest wine by the Glass menu. Available at both of these Morton's locations, the menu offers a selection of 27 wines that complement its existing variety of more than 200 bottles, including the 25th release of 2010 Vintner's Hall of Fame inductee Randall Grahm's Bonny Doon "Le Cigare Volant," from California and offered as a special label "Morton's Cuvee," as well as a single vineyard pinot noir from Tony Soter's Willamette estate and a rich and creamy Chardonnay from Dan Goldfield at Dutton Goldfield in the Russian River Valley. 3379 Peachtree Road NE. 404-816-6535. 303 Peachtree Center Ave. in the SunTrust Plaza Building. 404-577-4366. [www.mortons.com](http://www.mortons.com).

Looking ahead to Father's Day, perhaps the man in your life is an outdoorsy type and not one to want to get all fancied up for a stuffy restaurant meal. Let Pop wear his favorite T-shirt and take him to the park, where Souper Jenny is hosting Jenny's Great American Potluck Supper at Chastain Park on Sunday, June 20, from 4 to 7 p.m. on the grass below the playground. There are two fun ways to enjoy this fabulous event. For the first option, pick a category (appetizer, salad, main dish or dessert), and prepare a dish for 10 people. Your dish will be your ticket to the all-you-can-eat supper. The best dish gets a week of free lunches at Souper Jenny. The second option is less work and just as—if not more—enjoyable: Bring yourself, your family, your dad, your friends, your neighbors or anyone who needs a good meal, and pay \$20 per person (\$10 for children under 12) for the all-you-can-eat supper. Bring your own blanket, chairs and beverages of choice. Bottled water will be provided. Reservations are required. Contact Souper Jenny to sign up your dish or to reserve a place. 404-237-7687. Need help with a dish? Feel free to e-mail Jenny at [souperjenny@aol.com](mailto:souperjenny@aol.com). [www.souperjennyatl.com](http://www.souperjennyatl.com). **SP**

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