

THE ATLANTAN

[THE R **to LIVE & DINE in ATLANTA** ISSUE 2010]

*Our Annual Raves & Faves!
The Best Gourmet Grazing in
Wolfgang Puck Uncensored
Revealed: Park 75's Secret Tab
Get Smashed! Bourbon's Big C
Flavor Tripping With ATL's T*

Burger Wars Part 2

Once synonymous with vice, not virtue, the burger's been made over just in time for the eco-vore revolution. Decatur's **Farm Burger** features locally sourced, grass-fed burgers with daring toppings like oxtail marmalade and roasted bone marrow. (We even spotted burgermeister Richard Blais there sampling the competition.) Don't miss the date-flecked market salad

with goddess dressing. Meanwhile, chef **Shaun Doty** jumps on the beef bandwagon with **Yeah! Burger**, another eco-chic joint which offers beef, bison and more on H&F buns. Custom toppings range from Duke's mayo to bacon jam. Bonus: a retro drink list for the grown-ups. Try the *Mad Men*-worthy Father's Office, featuring Johnnie Walker Red. 410b W. Ponce de Leon Ave., farmburger.net; 1168 Howell Mill Rd., yeahburger.com

DISH! THE 50
RESTAURANTS, CHEFS AND EATS IN ATL!

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