

Atlanta's Finest Dining

A Review of Atlanta's Finest Restaurants, Chefs and Culinary Happenings™

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Covering Atlanta's Sustainable Dining, Farming and Good Culinary Practices

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MY DAILY THREAD

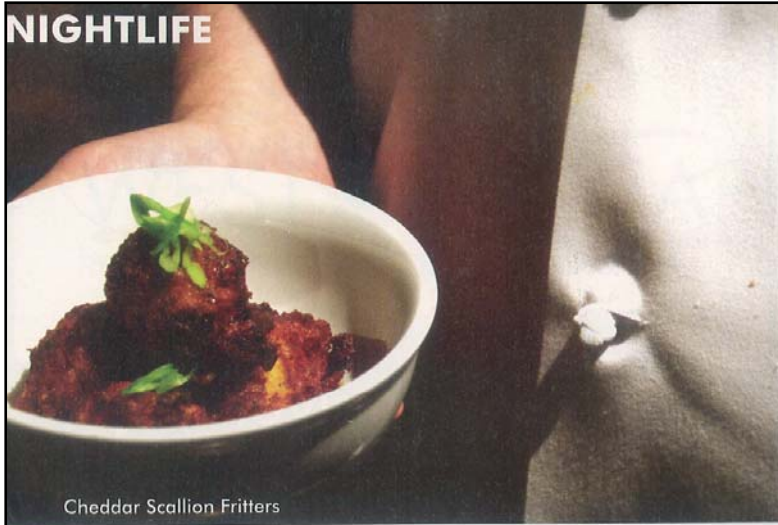
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Prosciutto Flat bread from Pacci

[editorial]



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Cheddar Scallion Fritters

ORMSBY'S

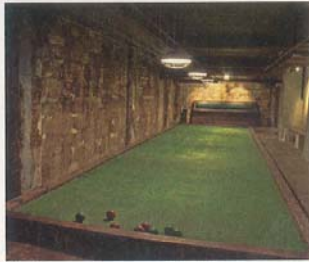
by Jessica Holthaus

Picture a night at your friend's place (you know the friend, the one with the "entertaining basement" with the pool table and mini-bar?); you all get together for a great meal, and invariably end up in that very basement playing games and having fun into the wee hours of the morning. Cue in Ormsby's, the newbie neighborhood tavern located in the heart of Midtown.

This new nightlife hotspot in the White Provision Complex is aimed at providing "a good business, run by good people, for the good people of Atlanta" (hence the appropriate tag line, "a good place to be").

Partners Warren Bruno and Michael Goot, who also serves as managing owner, opened Ormsby's doors Dec. 17, 2009 as Goot's first and one of Bruno's dozen or so establishments in the area. Bruno brings local veteran restaurant stewardship to the table, having first opened Aunt Charley's in 1974. Goot, a born'n'bred Atlantan who previously worked for Sweetwater Brewery, brings along his palate for unique beers. This, Goot says, is where the success has been: "I think it's the beer and the food choices. Yes, the food is pub food—but it's made with the best ingredients we can get our hands on," he offers up. Bruno's first endeavor included a bocce ball court, which was a first in Atlanta at the time. Today, Ormsby's brings that concept full circle, showcasing a variety of modern bar diversions in the form of darts, pool, shuffleboard on top of the bocce ball court.

The establishment has already made a name for itself as a simple, laid-back gathering place for Atlantans. Yet, it also exudes sophistication by way of handcrafted walnut floors, walls, and oak booths (created by master local craftsman Skylar Morgan) along with detailed distinctions such as a copper-topped bar and checker and backgammon inlaid tables, which all add to the warm and rustic-inspired atmosphere.



The restaurant and amusements

With a large selection of handcrafted beers (20 on tap, 50 in the bottle; mostly American craft brews and Belgian ales with several other imports tossed in the mix) and classic pub dishes that appeal to all Americana-loving taste buds, the new nightlife hotspot has been doing well despite a tough economy. "Instead of traditional advertising, we wanted to direct the people we wanted to have here and bring them in through word of mouth, and assume they would then help spread the word," elaborates Goot on their marketing objective. And so far, it's been working.

The draft lines change a few times a month and bottles rotate at whim; and the bar includes a high-end selection of scotches and bourbons in addition to classic cocktails such as the Old Fashioned or Dark and Stormy. Menu munchies span from Georgia peanuts to seasoned popcorn and hand-dipped corn dogs. Chef Andrew Smith also brings customers a whole line of specialty sandwiches and a variety of bratwurst and sausages all made in house, plus a few concoctions including Angus beef hotdogs (Goot recommends the "Abe Forman"

Chicago-style hotdog as a must try for first-timers).

While the menu continues to morph and gain new additions, daily specials are constant—with shrimp and grits on Monday, prime rib Fridays and soon-to-be pan-roasted pork chop on Saturdays—just to name a few. For dessert, you'd be hard pressed to try and turn down refined versions of fair favorites like maple sugar cotton candy, caramel corn and candied pecans, or a snow cone trio of flavors. The inspiration behind it? "It can be a three-ring circus around here sometimes, so that fits right in!" exclaims Goot, also noting there are apple fritters and a scrumptious chocolate bread pudding.

With a crowd that changes as the hours slip from happy hour to midnight, Goot says it's often a crazy mix of people that all seem to get along once inside—which, he notes, is exactly what Bruno and he were looking for. Closing up shop at 3 a.m. most nights also means the hotspot has become known as a great last stop for the rest of the industry crew who finish up earlier. "It's a great place to come and unwind," says Goot.



Ormsby's is located at 1170 Howell Mill Road, Suite 20. They offer lunch and dinner daily, M-F 11 a.m. – 3 a.m., Saturday from 12 p.m. – 3 a.m. and Sunday from 12 p.m. – 12 a.m. Open for only 21+ in the downstairs bar after 6 p.m. and in the restaurant after 8 p.m. For more information, call 404-968-2033 or visit www.ormsbysatlanta.com.