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Tasting Notes

The foodie dish on a new roster of Atlanta restos.

By Kate Abney



On the edge of gorgeous Inman Park, **Park's Edge** is ramping up its wow-power by offering lunch at long last! Tuesday through Friday, scarf tasty basics (burgers, grilled cheese, chicken quesadillas), or get addicted to the ahi tuna crudo with avocado, citrus, pico de gallo and wonton chips. (You're welcome.) @parksedgeatl

The Old Fourth Ward's **Pizzeria Vesuvius** has been reborn! The owners have added a communal table, murals, butcher-paper table covers and other cozy interior touches—all the better to complement this spot's Neapolitan-style pies. So what's with the bookcase? Hello! It's a gateway to the 'hood's coolest new haunt: the dark, sultry **Edgewood Speakeasy**. Shhh—it's a secret. @vesuviusatl

Chef **Todd Richards** has left The Ritz-Carlton, Buckhead to become top toque at The Shed at Glenwood, located downtown. The beloved sliders and oysters are here to stay, but the seasonal menu reveals a mod, refined dine. Rumors point to a soon-to-open swanky sister restaurant in Midtown—stay tuned! @theshed1

Tapas spot **Noche** is opening its fourth metro-area location Oct. 1, courting Johns Creek peeps with small plates of big flavor—and no in-town commute! From the tasty margaritas and piquant pitchers of siesta-inducing sangria, to the apps (can we interest you in the ceviche and goat-cheese fritters?), this Spanish-style resto is "tapa" the food chain in this town. @nochealpha



Now rolling with Atlanta's food truck coalition are newbies **Mac the Cheese**, **The Ohio Hog Company Bar-B-Que**, **The Healthy Nut** and **Farm Cart**.

Tired of chasing down dinner? The truck stops here: L.A.-based mobile eatery **NaanStop** has permanently parked its North Indian fare at a brick-and-mortar location on Broad Street, downtown. @macthecheeseatl, ohiohoggbbq.com, @thehealthynut1, @farm255, @naanstop

After 30 years of keeping it in the family, **Grecian Gyro** is opening its first franchise location. Head to Johns Creek for fast-casual fare from our latest big fat Greek obsession—think authentic wraps, signature sauces and imported ingredients. @gyrofranchise



Contemporary Atlanta fish-house **Lure** has dropped anchor in Midtown, boasting rustic-cool interiors (thank Peace Design and ai3) and fresh seafood from Executive Chef David Bradley. Acadian redfish fried in sourdough batter, and Georgia-shrimp scampi with Sparkman's cultured butter, are just a couple fresh catches, and the punch bowls and fizzy, bottled cocktails have us hooked! lure-atlanta.com

FARM CART PHOTO BY OLIVIA SARGENT/LURE PHOTO BY ANDREW THOMAS LEE

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