



DININGOUT AND S.PELLEGRINO

• PRESENT •

CHEFS TO WATCH

CHEF TAYLOR NEARY OF RESTAURANT HOLMES

Chef Taylor Neary is executive chef of Holmes, a neighborhood restaurant and bar within the historic Jones House at Alpharetta City Center. A Roswell (Georgia) native, Chef Neary serves eclectic dishes made with locally-sourced, seasonal ingredients from area farms. Prior to opening Holmes in July 2018, Chef Neary attended Le Cordon Bleu College of Culinary Arts in Atlanta. During that time, he worked at Stoney River Grill, Roswell's legendary steakhouse, before continuing on to Buckhead Life Group's Kyma. Over the last seven years, Chef Neary has helped lead kitchens at acclaimed restaurants across town, including Roux on Canton, Little Alley Steak, Opulent, St. Cecilia, and Marcel, where he most recently served as sous chef. Guests at Holmes can expect a lunch menu of seasonal salads, small plates, and à la carte entrées, and a dinner menu offering mezze-style dining, as well as larger plates. The bar serves a creative list of cocktails (prepared with ingredients made fresh in-house), craft brews (canned and bottled), a rotating draft beer from Variant Brewing Company in Roswell, and a wine list comprised of reds, whites, bubbles, rosés, and a handful of reserve options. Housed in the Jones House, a 1915 historic building and former residence preserved by Alpharetta City Center, Holmes showcases a handsome interior with leather banquettes, dark geometric tile, and tinted shades of gray, brown, and navy.

DiningOut Magazine: *What sets Atlanta's dining scene apart from other Southern cities?*

Neary: Atlanta is pushing the envelope, mixing traditional Southern cuisine with an eclectic feel derived from different regional flavors and techniques.

Why choose Atlanta as the home for your culinary career?

Atlanta is my hometown, and the food scene is expanding at a rapid pace, both inside and outside of the perimeter. We're located in Alpharetta—just outside of the perimeter—and we have the advantage of having local farms within walking distance from the restaurant.

What seasonal ingredients can you find in Atlanta that you cannot find elsewhere?

We really like to use honeysuckle. We pickle it, use it in vinegars, and use it to fortify cocktails.

What food trends do you think are next to arrive in Atlanta?

We feel that pasta will always have a place in the city. I see people tapping into old school techniques and making a play on them.

