

Southern Living

JUNE 2010

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GEORGIA
Living

Summer's Best Recipes

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[editorial]

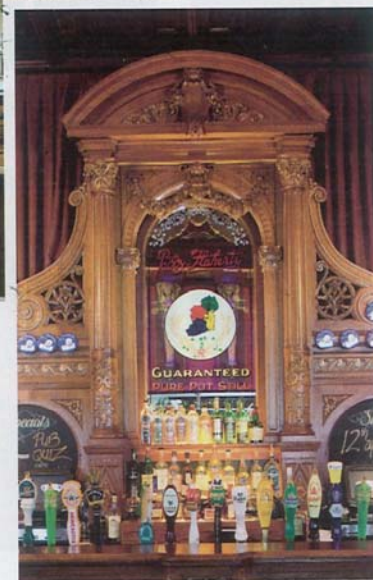


[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]



LEFT: Cotton blossom motif at Serpas

BELOW: Pure Irish at Rí Rá Pub



Best 5 Places for Warehouse-Chic Dining

Some of Atlanta's most talked-about restaurants are in buildings with an industrial past.

BY LISA MOWRY

Atlanta's reputation for preservation has often needed a remodeling of its own, but lately the city has been all about revitalization. Pair a charming old building with good food, and you've got a winning combination. Here are five of our picks for worth-the-money restaurants in spots where the floors are scuffed and the brick's a little weathered. We call it charm.

ART MERIPOL

Serpas

THEN: Cotton storage facility
NOW: Global/Cajun eatery

The giant mural of a cotton blossom is a clue that Serpas was once associated with the cotton packing industry. Within the mixed-use complex called Studioplex, this historic building looks out onto bungalows and skyscrapers in Midtown. The cotton motif doesn't translate into food from the Old South, though; chef/owner Scott Serpas's love of Cajun, Southwestern, and Asian cuisines makes for a lively mix of flavors. Think Pan-Seared Duck Breast with Ricotta Dumpling and Wilted Spinach for his take on comfort food. 659 Auburn Avenue; serpasrestaurant.com

Rí Rá Irish Pub

THEN: Parking deck
NOW: Tranquil Irish pub

More than 10,000 salvaged items were shipped from the British Isles to Rí Rá Pub to create its authentic look and feel. A mid-19th-century bar and sparkling chandeliers help transform the former parking deck to a paneled refuge from the congestion of Peachtree Street. Favorites include Shepherd's Pie, Irish Potato Cakes, and Beef 'n Guinness Stew. 1080 Peachtree Street; rira.com

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Miller Union

THEN: Meatpacking space
NOW: Rustic modern spot

The former meatpacking district near Howell Mill Road is home to several restaurants that have foodies all abuzz. Miller Union features sustainability

in both its interior design and menus. Reclaimed wood, whitewashed cabinets, and harvest tables bring home the theme of rustic modern. Dishes such as field pea salad with sweet peppers and fresh basil change based on seasonal availability at local farms. 999 Brady Avenue; millerunion.com



Miller Union



Liven up at Parish Foods & Goods.

Parish Foods & Goods

THEN: Pipe factory
NOW: NOLA/eclectic moods

The lively Parish Foods & Goods in Inman Park is a treat for fans of funky interior design. Original tin ceilings and concrete floors combine with red Murano-glass light fixtures and a walnut-and-zinc bar. The restaurant channels New Orleans (live jazz some nights), with such treats as the Big Dixie Burger, made up of pork, fried green tomatoes, applewood-smoked bacon, pimiento cheese, and Texas toast, served with potato hash. 240 North Highland Avenue; parishatl.com*

Rolling Bones

THEN: Gas station
NOW: Texas-style 'cue locale

Recycling a gas station worked for Watershed in Decatur, so there's no reason others can't pump up the energy. Rolling Bones Premium Pit BBQ serves traditional barbecue in a retro diner atmosphere. New chef and part owner Todd Richards (formerly at Four Seasons Hotel) has already put the eatery on a national list of best BBQ restaurants. Offerings include a pulled duck sandwich with fig relish and a half-slab of smoked pork ribs. 377 Edgewood Avenue; rollingbonesbbq.com



Fill up on 'cue at Rolling Bones.