

THE **SMART SET** 

**SPARKLES** 

Atlanta's Fashion Flock Proves Style Is a State of Mind

Celebrate Past and Present at High Hampton

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# 8 FRESH BITES TO TRY NOW

Whether you're craving a morning brew, quick bite or full culinary experience, we rounded up eight of the freshest spots to dine in Atlanta right now.

BY CHANDLER PRESSON

#### 1. Saint-Germain Cafe & Bakery

When jetting off to Paris isn't in the cards, Saint-Germain Cafe & Bakery is the next best thing. The beloved French patisserie spearheaded by husband-and-wife team Mathieu and Heather Jourdan-Gassin is soon to bow a new Buckhead Village location in addition to its outposts at The Interlock and Bellyard's lobby. Whether you're craving a morning espresso and croissant or an evening glass of Champagne on the patio, this ATL favorite delivers a little slice of France at any given moment. Multiple locations, 404.790.9051

#### 2. Mujo

Mujo, the sushi pop-up from Castellucci Hospitality Group that took the city by storm, now brings the experience to new levels through its in-home chef dinners with executive chef Jordan Trent Harris. Guests work directly with chef Harris to curate an elegant and bespoke menu of nigiri, small plates and desserts, with an optional beverage pairing. The chef then conducts the preparation and presentation in-home, providing an insider view at omakase composition. Book quickly, as the experience is only available until Mujo's brick-and-mortar opening in October. 691 14th St. NW, Ste. C, 404.996.2623, mujoatl.com

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188 MODERN LUXURY ...CONTINUED



### 3. Brown Bag Scafood Co.

Look no further than Westside Provisions District for incredible seafood with the opening of a second Brown Bag Seafood Co. Atlanta location. Joining the Colony Square locale, the WSPD location has salads, tacos, sandwiches and grain bowls on offer. Restaurateur Donna Lee works with local seafood distributors to source the freshest and most sustainable catches to be found in the city on the sustainably sourced seafood menu. Eco-friendly and delicious? Call us happy as clams! Multiple locations, brownbagseafood.com

From left: Brown Bag Seafood Co.'s classic lobster roll; Nagomiya's hotate crudo features Japanese scallops, salmon caviar and cilantro oil; Mujo executive chef J. Trent Harris.



4. Nagomiya

known for ramen restaurant Wagaya and robatayaki, sushi and sake bar Chirori—does it again with new Midtown haunt Nagomiya. Serving sushi and ramen, Nagomiya brings tranquility to Midtown through approachable Japanese cuisine and a relaxing ambiance provided by small ginkgo trees and abundant greenery. Menu highlights include wagyu nigiri and the Truffle on Toro roll, complete with toro, jalapeno, cucumber, black truffle slices and microgreens. 1010 W. Peachtree St. NW, 404-975:3851, nagomiyaatlanta.com

Restaurateur Takashi Otsuka-

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#### 5. Sweetgreen

After years of pining after locally sourced delicious salads, warm bowls and full plate meals, Atlantans can rejoice because Sweetgreen has finally made it down South. The health food chain's first Atlanta location landed in Ponce City Market, with second and third locales pending. Don't miss the blackened carfish bowl, an Atlanta-exclusive crafted with baby spinach, spicy sunflower seeds, warm wild rice, blackened catfish, a green goddess ranch dressing and more. 650 N. Avenue NE, Ste. 102B, 770.766.8500, sweetgreen.com

#### 6. Bellwood Coffee

"Sun-drenched" are the words that come to mind when you walk into Bellwood Coffee's new East Atlanta Village location. Opened in collaboration with local plant shop 'The Victorian Atlanta, the space boasts incredible natural light due to its soaring windows and ample skylights. Linger while you grab a pastry and Bellwood specialty beverage, such as the iced honey-lime hibiscusberry tea, Run the Jewels, and enjoy designer Alison Michaels-Fandel's handiwork delivering all the Sunday morning vibes. 1336 Glenwood Ave. SE, bellwoodcoffee.com

#### 7. Lucian Books and Wine

Gone are the days of choosing between curling up with a book or going out on the hunt for a great meal and memorable glass of wine. Born out of a stroll through London and peek inside Maison Assouline, Lucian Books and Wine combines all of the above, resulting in a haven for the curious and creative. Chef Brian Hendrickson, formerly of Cakes & Ale, crafted a menu of elevated dishes just waiting to be paired with a bottle from Lucian's extensive program of approximately 250 to 300 wines and a book from its carefully curated shelf. 3005 Peachtree Road, 404-549.2655, lucianbooksandwine.com

#### 8. CAVA

There's a reason the Mediterranean diet never goes out of style, and luckily for us, CAVA is making the clean and fresh cuisine ultra-accessible. The beloved build-your-own-lunch or -dinner spot is hitting the Peach State running, with north Buckhead and Perimeter locations open and many more in the works. With options such as roasted sweet potato, lamb meatballs, falafel, eggplant, harissa honey chicken and braised lamb, CAVA might just become your new go-to quick fix. Multiple locations, cava.com



LOST-N-FOUND YOUTH PRESENTS:

## AN EVENING OF DISCO

STUDIO 54 ATTIRE ENCOURAGED









SEPTEMBER 17TH | 6:30 PM | THE STAVE ROOM

199 ARMOUR DR. NE, ATLANTA, GA 30324



**6:30 P.M-** Doors open for silent auction, followed by cocktails and hors d'oeuvres.

7:45 PM- Seated show

10:00 P.M- Dance to the disco beats of Lethal Rhythms

Regular tickets \$85. | VIP tickets \$175 or 2 for \$300. Dance only tickets \$50 at 9:45 p.m. | Sponsorships available.

