



Crab Cake

# 4TH & SWIFT

by Katie Anderson



Oak Roasted Maple Leaf Farms Duck Breast

If you are the type who likes to stay ahead of the dining trends, then you need to experience a meal at 4th & Swift and see what's ahead for Atlanta's dining scene.

Located on North Avenue by the Masquerade, 4th & Swift serves modern American comfort food in the former engine room of the Southern Dairies Co. The exposed air ducts, painted brick walls and factory concrete floors are all special touches that give the restaurant extra flair without taking away from the comfort of the space.

The restaurant is situated in Atlanta's historic Old Fourth Ward. It may seem like an odd place to house a fine dining restaurant, but the area is looking forward to a makeover in the coming months, including a city park that will be a neighbor to 4th & Swift. "We are right around the corner from everything without being overdeveloped," explains manager Seth Roskind.

4th & Swift may be partaking in the warehouse-chic restaurant movement, but when it comes to food, it is in a category all its own. Executive chef and owner Jay Swift, formerly of South City Kitchen, has eloquently paired the stunning décor with a delicious menu. Too often we walk into a beautiful new restaurant only to be disappointed by an OK meal that is overshadowed by the lavish décor, but Swift has created a restaurant that isn't just another pretty place.

As for the concept of the fresh, new restaurant, Roskind describes 4th & Swift as "refined dining with an inviting approach to it. Food, wine, brains and personality are our tools."



Pear Crumble Cinnamon Ice Cream

Our refined dinner at 4th & Swift began with homemade cheddar cheese biscuits and flatbread. Any meal that begins with warm, cheesy buttermilk biscuits is almost guaranteed to be a good meal. (And any server who keeps them coming, like ours did, is guaranteed to get a good tip!)

The biscuits were followed by a butternut squash soup with cranberry chutney and maple-bourbon cream. The soup was the perfect fall season starter, and each spoonful brought a new flavor. The soup was so hearty and rich that it almost tasted like a potato-based soup.

Our appetizer was perhaps the biggest shocker of the night. When our server brought out the Brussels sprouts with north Georgia apple salad, my dining buddy and I were both a bit wary of the dish. But with the first bite, all suspicions went out the warehouse widows. The sprouts were crispy and tangy in their apple cider reduction and crème fraîche. They were flash fried and sprinkled with toasted pistachios. I just kept thinking, "How could anyone make such an outcast of a vegetable taste this good?" I was even more surprised when Roskind informed me that this dish is one of the most popular menu items.

"People get intrigued. And it's been such a slam-dunk of a dish. I think people like to learn and experience different things every time," he says.

After the hard-to-beat Brussels sprouts, we were served panko-crusted lemon sole with spinach and crab risotto in a garlic emulsion. The sole was large, light and cooked to a nice golden brown. The risotto was just as light with hints of lemon zest and fresh garlic. The fish and rice were perfectly paired.

Our polite and very informative server brought us braised lamb lasagna next. Served with hand-dipped ricotta and wild mushrooms, the lasagna was a lighter version of the traditional Italian favorite. It was constructed simply: lamb on the bottom, flat sheet of pasta in the middle and more lamb on top with a dollop of ricotta cheese. The lasagna was hearty and filling, and while I appreciated the incorporation of the lamb, I would have preferred traditional beef with the same flavoring.

The dinner continued with a grilled maple duck breast with brown butter sweet potatoes and cherry walnut compote. The duck was juicy and tender, and the jus of the duck was delicious. The cherry walnut compote was just right for this dish. Cherry to duck is like cranberry to turkey.

The sweet potatoes were very tasty and brought out the smokiness of the duck. In fact, they were so good that the server heard my praises and brought out extra.

Dessert was a pumpkin crème brulee with a ginger-snap moon pie. Using pumpkin for this classic French dish was a nice fall treat, and the full flavor of the pumpkin worked nicely with the crème brulee.

Much like the Brussels sprouts on the appetizer menu, I was impressed and surprised by my dinner at 4th & Swift. This place has staying power and will most likely be an Atlanta favorite for many years to come.

*4th & Swift is located at 621 North Ave. N.E. in Atlanta. Call 678-904-0160.*