



4th & Swift

Southern Dairies, Bldg. B
621 North Ave. NE (Glen Iris Dr.)
Atlanta, GA 30308
678-904-0160



Rating *

15/20

Price

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Features

Romantic setting
Private room(s)
Full bar
Reservations suggested
Valet parking & parking lot
Casual dressy

Cuisine

Contemporary

Open

Dinner nightly

The rough brick walls and exposed industrial elements from an old dairy form the backdrop for some of the most inventive food Atlanta has seen in a long time. A veteran of several noted Atlanta restaurants, Jay Swift has caused a stir not only among patrons, but also among his colleagues. His menus make the most of seasonal foods, such as a starter of shrimp and watermelon salad with goat-feta cheese. Corn soup with crispy oysters floating in a rich bisque-like liquid takes both to a new level. Chanterelles, house-made pasta and haricots verts set off the pristine flavors of a fine piece of roasted halibut. Cherry-glazed duck with Swiss chard and fingerling potatoes exhibits grace, balance and taste. The season's blueberries offer an opportunity for blueberry crumb cake with refreshing lemon sorbet. And for a meal wrap-up, a cup of Atlanta's own John Martinez coffee brings all to a fine conclusion. The wine list is a starter set-up, but we are delighted at the intelligence and good pricing it presents. Very likely, it will grow with time. The A to Z rosé is outstanding with the duck. Glassware is topnotch, and that goes for by-the-glass customers as well as bottle purchasers. Enthusiastic young patrons bring a level of excitement to the audience, and Swift's food will hold their attention for a good while.