



# 100 Best Restaurants

**41 Woodfire Grill**  
1782 Cheshire Bridge Road | Buckhead/Midtown  
woodfiregrill.com | 404.347.9055 | \$14-\$40 | R P

**Farm-to-Table.** Woodfire Grill has become the must-have reservation in town ever since Executive Chef and partner Kevin Gillespie landed in the top three on last year's "Top Chef Las Vegas." Not much has changed at the restaurant since Gillespie's new-found "celebrity" status, though. He still focuses on a seasonal, farm-to-table philosophy and wood-grilled specialties, and updates his menu daily. But the show has brought the restaurant to the forefront again,

**46 Tara Humata**  
12050 Eris Road | Roswell | 770.998.5590  
6195 Windward Parkway | Alpharetta | 770.772.4540 | tarahumata.com | \$7-\$19 | R P

**Mexican Grill.** Tara Humata is the OTP diner's answer to delish Mexican fare. The two locations feature outstanding tequila bars that are unbeatable north of 285. And the food? Well, Tara Humata specializes in authentic Mexican flavors, and the salsa and guacamole are some of the best around. But it's traditional dishes like mole indio, chile verde and orden de carritas that separate Tara from the rest. **Signature Dishes:** Lobster tacos, mole indio, and seafood. **What We Love:** Any of the margaritas and tapas specials.

**42 4th & Swift**  
621 North Ave. NE, Building B | Old Fourth Ward  
4thandswift.com | 678.904.0160 | \$18-\$36 | R P

**Modern Comfort Food.** Executive Chef Jay Swift is serving comfort food at his Old Fourth Ward restaurant, and Atlantans love it. The menu is simple and changes daily, depending on what's fresh and what he gets from local and regional purveyors, mostly all-natural and sustainable farms. **Signature Dishes:** Maryland crab cakes; vanilla and olive oil poached asparagus; and 4th & Swift's signature "Three Little Pigs" (pork loin, belly and handmade sausage). **What We Love:** Swift's urban vegetable garden on the patio. He'll be hosting a series of "Home Grown Suppers" utilizing the bounty from his garden.

**43 The Westin Buckhead**  
1782 Cheshire Bridge Road NE | Buckhead  
404.814.1955 | \$22-\$125 | R B

**Steak House.** Located in the heart of Buckhead inside The Westin Buckhead, The Atlanta outpost of the oldest family-owned white tablecloth restaurant chain in the original opened in 1926 by Po Bozzi and John Ganzl, and, today, their grandsons, Ed Bruce Bozzi, have an empire of restaurants from Long Island to Los Angeles. **Dishes:** The prime, dry-aged bone-in New York strip; colossal lump crabmeat cocktail; lobster; and the Palm surf 'n' turf. **What We Love:** The summer lobster dinner includes a 4-pound lobster split for two, plus two salads and one side for only \$90.

**Seafood & Oyster Bar**  
10 Kings Circle | Peachtree Hills  
greatfoodinc.com | 770.272.0999 | \$18-\$45 | R B

**Seafood.** C&S Seafood & Oyster Bar just celebrated its third anniversary in June, and diners have been raving about this seafood restaurant ever since it opened just north of the Chattahoochee River. That's because it serves up the freshest seafood and prime steaks you can get away from the coast. And if you're a fan of oysters, you can't beat the raw bar here. **Signature Dishes:** Chilean sea bass Meuniere; Parmesan-encrusted flounder; steamed halibut with mussels and vegetable pistou; roasted salmon with fava beans, radish and tomato salad with lemon vinaigrette; 12-ounce New York strip. **What We Love:** The raw bar. There's always a delicious selection of oysters from prime locales like Prince Edward Island, British Columbia and New Brunswick.

**Tuscan.** Another Italian gem in Buckhead is Antica Pasta. Owned and run by brothers Marco and Alessandro Betti who grew up just outside Florence, Italy, the menu features traditional Tuscan recipes prepared using seasonal fresh Italian ingredients. The restaurant is super cozy and located in a house whose décor includes vibrant golds and reds, as well as original exposed wood beams. **Signature Dishes:** La finocchiona del betti, farfalle all'aragosta, and osso buco alla toscana. **What We Love:** Any dish with the Bettis' homemade Italian salami. It's the family's specialty.

**44 BLT Steak**  
W Atlanta - Downtown | 45 Ivan Allen Jr. Blvd. | Downtown  
bltrestaurants.com | 404.577.7601 | \$16-\$85 | R

**Modern American Steak House.** Steaks and all the sides with a French twist is what BLT Steak is all about. Chef and restaurateur Laurent Tourondel opened the Atlanta location of his famed French bistro-inspired steak house when celeb chefs opening restaurants in Atlanta was all the rage. Today, you can still feast on some of the best American and French entrees in town, as well as Southern sides like gorgonzola grits and buttered collard greens. **Signature Dishes:** Tuna tartare; 22-ounce rib-eye, popovers with Gruyere; and crepe soufflé with passion fruit sauce. **What We Love:** The new "Bar 2 Bar" menu, which includes \$2 chilled oysters, \$2 oyster shooters and \$2 Flying Dog Pale Ale every weeknight from 5 to 7 p.m.

**49 Park 75**  
75 14th St. | Midtown  
lourseasons.com | 404.253.3840 | \$32-\$42 | R B

**Southern Steak.** Park 75 remains one of the city's poshest places to dine out in Midtown. And Executive Chef Robert Gerstenecker remains one of our favorite chefs; his menu includes seasonal dishes paired with Park 75's own assortment of steak sauces and other fresh fruits and veggies. Gerstenecker also grows his own herb garden and maintains a beehive on the hotel's fifth-floor rooftop, and uses both in many of the dishes at the restaurant. **Signature Dishes:** Chicken and waffles drizzled with honey from Gerstenecker's rooftop garden; and wagyu steak from the restaurant's pecan wood-burning grill. **What We Love:** The chef's table in the kitchen. Diners get to watch the chefs prepare the special eight-course meal.

**45 The Tavern at Phipps**  
3500 Peachtree Road | Buckhead  
centraarchy.com | 404.814.9640 | \$10-\$27 | P.

**American.** Happy hour is always rocking at The Tavern at Phipps, so if you need a reason to go, you've got one. But it's also one of the best places in Buckhead to go for a quick business lunch or for a drink and people-watching on the patio. Of course, The Tavern always has been known to have one of the best-looking staffs in town, as well as some of the best bartenders, so what's not to love? **Signature Dishes:** The Tavern Chips; lump crab cake sandwich; and any of the authentic New Orleans po boys. **What We Love:** It's a great place to mingle if you're single.

**50 Paul's**  
10 Kings Circle | Peachtree Hills  
greatfoodinc.com | 404.231.4113 | \$15-\$48 | R B P

**American with French Influences.** Executive Chef Paul Abrecht has been a leading chef in the Atlanta culinary community since his days at the helm of the now-closed Pariso's and Paul's. His much more casual neighborhood restaurant, Paul's, is equally popular, though, and serves up French-influence cuisine that reflects Abrecht's culinary prowess. The space is nestled in Buckhead's Peachtree Hills and serves up small plates, sushi, and entrees like roasted lamb shank and sliced peppered bistro filet. **Signature Dishes:** The batter-fried South African Tristan lobster tail; pan-fried Dover sole; and 10-ounce chopped sirloin steak. **What We Love:** The lobster BLT served at Paul's on the Patio. It's a thinly battered South African lobster tail on toasted brioche for just \$16.