

**knife & fork**  
The Insider's Guide to Atlanta Restaurants

| Food  | Recommended | Creature Comforts | Cost     |
|-------|-------------|-------------------|----------|
| ★★★★★ | ★★★★★       | XXXXXX            | \$\$\$\$ |
| ★★★★  | ★★★★        | XXXXX             | \$\$\$   |
| ★★★   | ★★★         | XXX               | \$\$     |
| ★★    | ★★          | XX                | \$       |
| ★     | ★           | X                 |          |
| ○     | ○           |                   |          |
| ●     | ●           |                   |          |

Acceptable  
Unacceptable

## LUNCH

### Miller Union ★★☆☆☆☆

999 Brady Ave.

Lunch Tue-Sat 11:30 a.m.-2:30 p.m.

Reservations accepted (678-733-8550)

Credit cards: AE, V, MC \$

If there is one thing Chef Steven Satterfield has learned from working for nearly a decade at **Watershed**, where he was Scott Peacock's chef de cuisine, is that you have to take your lunch as seriously as your dinner. Noblesse oblige, and if you are running one of Atlanta's best and most recent farm-to-table restaurants, freshness matters.

For the money, there isn't a better lunch available between downtown and north Fulton than the charming noonday meal offered à la carte at **Miller Union**. Daylight is kind to the building and its various dining areas, bar and terrace included. The menu, significantly different from dinner and with some well-thought-out sandwiches, is just the right size for an ambitious young chef who embraces simplicity. Divine vegetables such as fresh cranberry beans from Sapelo Island or bright green asparagus with young garlic can be ordered individually or combined into an inspiring vegetable plate.

While there is nothing wrong with sitting at the bar and enjoying a quick burger and fries experience (the "Daily Grind" cheeseburger is made with terrific grass-fed beef--specifically steak trimmings--and the homemade french fries are perfectly executed), the restaurant lends itself to the kind of leisurely meal where bottles of wine are uncorked and multiple courses fuel an afternoon reverie.

Why not start with a snack of creamy feta and radishes? Perfectly quartered to show no more than a dot of green where their leaves were removed, the radishes are little beacons of

goodness next to the tangy cheese. Seasonal soups garnished with sumptuous olive oil harness the power of green vegetables such as watercress or asparagus. A housemade fennel sausage with Southern shell beans and parsley *pistou* may be next or perhaps a mesmerizing po'boy made with plump, perfect oysters, shaved lettuce, good tomatoes, and spicy remoulade.

Only at lunch does the pastry kitchen make the kind of perfectly proportioned, easy-to-bite-into ice cream sandwiches you always thought were possible when you confronted countless lumpy versions of your childhood's favorite treat concocted by less talented chefs. Brilliantly neat and impeccable in their geometry, the frozen treats come in easy flavors such as strawberry or chocolate.

Homemade sodas, creative cocktails, and fresh wines are part of the deal, too, and the rumblings of trains provide a romantic soundtrack to a memorable midday meal. Harvest Dinners served family-style on the third Tuesday of every month should be on your radar as well

[editorial]



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