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[editorial]



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ON THE MAP

SERVING UP ATLANTA

With the very first Atlanta Food & Wine Festival (atfoodandwinefestival.com) kicking off this month, T+L takes a tour of the city's Westside—a meatpacking district turned culinary and cultural hot spot. —DANNY BONVISSUTO

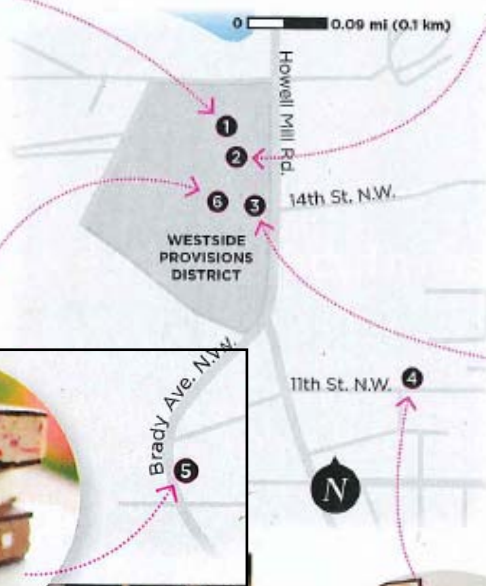


1 The fried chicken is so popular at **JCT. Kitchen & Bar**—named for the railroad junction that once transported livestock to the area—that it

regularly sells out. The daily catch, served with local cauliflower, is just as delicious. 1198 Howell Mill Rd., Ste. 18; 404/355-2252; dinner for two \$72.

2 In his namesake haberdashery, **Sid Mashburn** offers bespoke suits and gentlemanly accoutrements such as silk-tartan ties. Also at the Westside Provisions complex—a

former meatpacking plant—**Ann Mashburn**, Sid's wife, stocks poplin shirt dresses from her private label. 1198 Howell Mill Rd.; sidmashburn.com or annmashburn.com.



6 **Abattoir**, French for "slaughterhouse," aptly focuses on nose-to-tail cooking. But locavores love the collard greens grown on the farm of chef-owners Anne Quatrano and Clifford Harrison. 1170 Howell Mill Rd.; 404/892-3335; dinner for two \$80.



5 Originally occupied by stockyards, chef Steven Satterfield's **Miller Union** embraces sustainable New Southern cuisine with farm eggs baked in a celery purée and house-made ice cream sandwiches. 999 Brady Ave. N.W.; 678/733-8550; dinner for two \$80.



4 Every third Saturday, galleries in the Westside Arts District host guided Art Walks (wadatlanta.org). Don't miss

Saltworks, with contemporary art by emerging talents from Atlanta and around the world. 664 11th St. N.W.; saltworks-gallery.com.

3 At **Yeah Burger**, chef Shaun Doty's mix-and-match menu focuses on organic ingredients. So you can have your grass-fed bison patty on a gluten-free bun topped with a cage-free fried egg and sunflower pesto. 1168 Howell Mill Rd., Ste. E; 404/496-4393; dinner for two \$30.