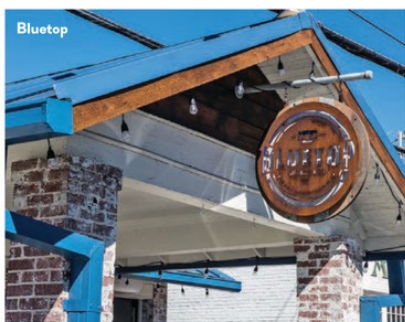




EAT LOCAL

THERE'S MORE TO CHAMBLEE'S FOOD SCENE THAN MEETS THE EYE. HERE, CHEFS AND RESTAURATEURS SHARE WHAT SETS THEM—AND THEIR RESTAURANTS—APART.

by CAROLINE EUBANKS



BLUETOP

Named for a taxi stand that operated in the 1950s, Bluetop sits on that space but now includes the building and a 1969 moving van that was turned into the kitchen. "I always have liked the building," says owner Andy Lasky, who renovated the space, of the charming spot.

Helmed by Chef Paul Seidner, formerly of Buckhead's Portofino, the menu consists of "high-end food at cost-effective prices," says Lasky. It includes vintage sodas like

Cheerwine and Nehi alongside classic burgers—the most popular item—and pulled pork sandwiches. Dishes are rotated seasonally to keep as much of a local flavor as possible.

There's also an adult drink menu that features items like Jameson Vietnamese Coffee, which is sure to put some pep in your step. Desserts are made by Lasky's wife and daughter-in-law, including cheesecakes of the month. You'll enjoy games like bocce and corn hole on the outdoor patio.

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SOUTHBOUND

Celebrate a night out dining on Southbound's menu of "creative Southern comfort food" in a cool setting in a former Masonic lodge. Owners Amanda Averill and Mike Plummer chose Chamblee as the setting for their restaurant because they're residents themselves.

"We saw a big need for a casual neighborhood gathering spot," says Averill. "We always felt that we had to venture down to Decatur or other in-town 'hoods to find an authentic bar or food experience. When we found this building from the late 1800s, we knew it had the potential to be the hub of Chamblee we'd always envisioned and, four years later, we're proud to be an established part of the community."

Share small plates like the Chamblee fried chicken and black eyed pea hummus or enjoy the Southern ramen on your own, which comes with smoked pork, collard greens, and chow chow. The bone-in beef short rib is another popular choice; it is smoked on the Big Green Egg for more than eight hours. Served atop sweet potato mash, collard greens, and housemade barbecue sauce, it's sure to warm you up. And during the workweek, you can grab a bite at the upstairs coffee shop.

HOPSTIX

This downtown Chamblee eatery is the first in the state—if not the nation—to combine a brewpub with an Asian-inspired menu. Founder and brewer Andy Tan's family had a restaurant and seafood company in Indonesia, and that inspired his concept. "I feel that Chamblee is the true melting pot of Atlanta," Tan says.

Executive Chef Dony Raymond pairs dishes like miso ramen, skewers, and sushi with the restaurant's in-house brews. One must-try item is the duroc pork belly, cooked on the robata grill, which comes from a heritage breed sourced locally. It's become one of the menu's most popular items.

The beer lineup spans just about every style, including pilsners, porters, and golden ales, and also includes other brews on guest taps. Tan has been brewing for more than a decade and uses his knowledge to create unique brews. The Rice & Shine is ideal for craft beer newbies as it combines the familiar flavors of a Munich-style lager with steamed Jasmine rice for added aroma.

THE ALDEN

The newest arrival to Chamblee is The Alden, which offers a casual neighborhood setting and a menu of New American seasonal fare. The 2,000 square-foot space in the Parkview on Peachtree development is the brainchild of Chef Jared Hucks, who also operates the Dogwood Table Supper Club. He has worked all over the country, including time at Anne Quatrano's critically acclaimed restaurant, Bacchanalia.

"I grew up in Brookhaven," says Hucks. "Chamblee is a great town for businesses like ours as the city continues to build infrastructure to accommodate new residents and businesses alike."

The menu includes both small plates and entrees with seasonal ingredients with a modern twist on Southern classics. Dishes are also influenced by cuisine around the globe, including Latin America, Europe, and Asia.



Hopstix Executive
Chef Dony Raymond



The Alden
Chef Jared Hucks



Southbound