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RETAIL THERAPY

SETTING THE TABLE

Chef's Tableware in Chamblee curates affordable ceramics for Atlanta's chefs and home cooks

BY CAROLINE EUBANKS



Atlanta diners may recognize the name Adidsara “Vicky” Weerasin as co-owner of both Tum Pok Pok, the beloved Thai restaurant in Chamblee, and Yao in Buckhead. But they might not know she’s also the person behind Chef’s Tableware, the ceramics shop all over many Atlantans’ “for you” page on TikTok. From its New Peachtree Road warehouse, Chef’s Tableware offers handcrafted plates, cups, and bowls, sourced from Thailand, that look like they’re from Anthropologie but sell for a fraction of the price. And while it is a wholesale operation, it’s open to both restaurant-industry professionals and savvy Atlanta shoppers.

● Clockwise from top: Owner Adidsara Weerasin; matching bowls and plates; glass pitchers; cups with a drip-style glass glaze

Weerasin’s pieces appear on tables at top Atlanta restaurants, from the soft-green platform bowls used to showcase Claudia Martinez’s confectionery creations at Bar Ana to the speckled black plates heaped with pasta at BoccaLupo. Another place you can expect to find Chef’s Tableware selections is at Georgia Boy, the tasting menu-only restaurant in the back of Southern Belle. “I picked up matte black dinner plates, an artsy pedestal bowl with a bubbled ceramic finish, and concave, high-gloss porcelain pieces,” says Georgia Boy and Southern Belle chef and owner Joey Ward. “Each one helps elevate the way we present a dish.”

Weerasin first discovered her love of ceramics when she took a pottery-making class at her high school in Thailand. She’s now lived in Atlanta 20 years, but she returns to her homeland every year to visit family. It was during one such trip in 2023 that she visited a family member’s ceramics business and saw the type of stunning handmade pieces that now fill her store. She originally intended for her 4,500-square-foot, two-room space to be more of a friend-to-friend operation, but after several requests, she opened it to the public.

Weerasin says she sources pieces with chefs in mind, collaborating with them on the right textures and weights for their serving dishes and explaining how each aspect might factor into the guest and server experience. “Each restaurant has a different concept, [so] I try to consult and recommend different types of ceramic, stone, clay, and porcelain,” she says.

Her industrial shelves are filled with a wide range of items, from the expected (plates, bowls, cups) to the unusual (sushi boats, matcha bowls, coffee pour-overs). Other offbeat items include an elephant-shaped mug, a peapod cutlery rest, and animal-shaped chopstick rests, located by the register. Customers looking for well-priced gifts for weddings, birthdays, and housewarmings can find dish sets and colorful wine glasses for less than \$15.

Popular picks include “donut bowls”—large, shallow pieces that allow for creative plating and are especially popular for serving tasting menus. These bowls, which retail for \$39.95 each, also offer a way to pair texture and color with the dishes; for home entertaining, they make a table look grander.

Weerasin’s favorite pieces for first-time shoppers: beautiful drinkware with a drip-style glaze. The glass glaze, known as nagashi (Japanese for “flowing”), is fired at more than 2,000 degrees Fahrenheit, which produces a natural crackle effect. “It’s very unique,” she says. 🍵

Photography by **Martha Williams**