



BEST OF ATLANTA 2021

BEST ASIAN

Sukoshisushi

BEST MEXICAN El Azteca @elaztecaatlanta

BEST ITALIAN La Grotta Atlanta @lagrottaatl

BEST SEAFOOD Atlanta Fish Market @atlantafishmarket

Brandon Chavannes @moresaltmoreacid

BEST FOR THE FAM Ruth's Chris Steak House @ruthschris

BEST SPECIAL OCCASION New York Prime @newyorkprime

BEST HOTEL RESTAURANT Bar Margot @barmargotatl

BEST DOWNTOWN FATS Glenn's Kitchen
@glennskitchenatl

BEST LATE-NIGHT NOSH Industry Tavern @industrytavern

REST OTP RESTAURANT

Ocean & Acre

Memphis Smokehouse @smokehouseatlanta

BEST VEGAN AND VEGETARIAN Bar Vegan @barveganat

BEST PET-FRIENDLY RESTAURANT Buena Vida Tapas & Sol

BEST TO-GO RESTAURANT Fifth Group Restaurants @fifthgroup

BEST OUTDOOR DINING OPTION Le Bilboquet Atlanta @lebilboquetatknta

BEST NEW RESTAURANT The Betty

BEST BAR BITES

Big Sky @bigskybuckhead

BEST SWEET SPOT
Jeni's Splendid Ice Creams
@jenissplendidicecreams

BEST NEW RESTAURANT The Betty
The Betty open city over two moths aga, and it's already
generating quite the buzz thanks to its lively atmosphere,
indicentury-modern aesthetic and contemporary take on
classic American dishes. Also worth mentioning is the
Buckhead resto's craft cocktail menu, which has five different
martini straintons. Need we say more! @fibebetlyresitammid



OF ATLANTA 2021



BEST AUTHENTIC DINING EXPERIENCE Kyma nest au/HENTIC DINING EXPERIENCE Kyma
Take your taste bods on a trip to Santoni, sans passport. This
Backhead rests offers the most authentic Medilerranean menu in
the A thanks to chef Pano, who learned traditional Greek cooking
techniques from his grandmother. Last year, kyma introduced
onus Bar & Dining Boom, which focuses on small plates, wine
and cocktails served on Ouzo's all-weather patio. @kymaatlanta

BEST PLACE FOR DINING ON A DIET Kale Me Crazy Seven Atlanta-area locations serve up Kale Seven Atlanta-area locations serve up Kale
Mc Crazy's signature menu of smoothies,
wraps, salads and freshly pressed juices,
anking it easy to stick to your health goals. The
diet-friendly resto is great for an on-the-go
breakfast or a quick lunch with friends.
Keep your eyes peeled for new, creative
concoctions like beet lattes and seasonal smoothie combos.

@kalemecrazy LHALT

BEST



arlier this year, The Betty
(@thebettyrestaurant) opened
its doors adjacent to the highly
anticipated Kimpton Sylvan Hotel
(@thesylvanhotel) to become
Buckhead's newest dining destination.
Inspired by the glamorous supper clubs
that dominated the mid-1900s, the
restaurant instantly transports guests to
a bygone era when drinking and dining
demanded a certain level of luxury.

The devil is in each of The Betty's carefully planned details, which together create a spectacle for the senses. A soundtrack of American jazz and soul classics floats through the lavish dining room, which is outfitted with vintageinspired tables, custom-made banquettes and an art collection of retro, one-of-a-kind black velvet still-life pieces. Behind the bar, sharply dressed bartenders shake up expertly crafted martinis (The Betty has five variations of the classic cocktail on its extensive beverage menu) to be dispersed throughout the dark, candle-lit dining room. The over-the-top experience is a fitting addition to Atlanta's bougie Buckhead neighborhood.

Echoing the same level of sophistication is the restaurant's classic American cuisine, which has been redefined and reimagined by executive chef Brandon Chavannes for a modern palate. Large-format dining and tableside presentations are just a few of the twists designed to complement the dining room's lively atmosphere. The seasonally rotating menu—this month's features include a wagyu beef cheek stroganoff and a whole salt-crusted fish for two—is amplified by The Betty's beverage menu, which highlights brown spirits and classic cocktails, as well as a thoughtful selection of wine and local craft beer.

Also open for breakfast, The Betty's morning menu is something to behold. Playful pastries and fresh baked goods accompany a list of heartier offerings like Betty's Bagel—an everything bagel topped with house-smoked salmon, crushed avocado, tomato and onion—which pairs well with a local, fresh pressed juice.

The restaurant is the first of three restaurant concepts imagined by the Kimpton Hotels & Restaurants to accompany the new midcentury-moderninspired boutique hotel. Also on the property is Willow Bar, an outdoor garden bar with shareable snacks, and St. Julep, a quirky rooftop bar that will offer panoramic views of Buckhead. We love to see it. •

