Foodie Land
A treasure map of Atlanta eats
BY STEPHANIE DAZEY, BRAD KAPLAN, AND JENNIFER ZYMAN

1. Stumptown Nitro Cold Brew Coffee at Yellow Chrome Trading Co.
   501 Edgewood Ave. S.E.
   404-390-3798.
   wagaya.us
   8 a.m.

2. All-you-can-eat breakfast cereal at Hi-Five Diner
   903 Peachtree St. N.E.
   404-347-3335.
   hifivediner.com
   8 a.m.

3. Giant pancakes at Oy!
   2355 Cumberland Parkway, Suite 80.
   770-989-1901.
   oyrestaurant.com
   10 a.m.

4. Sublime doughnut burger at Cypress Street
   817 W. Peachtree St. N.E.
   404-815-9243.
   cypressbar.com
   Noon

5. Ramen at Wagaya
   339 14th St. N.W.
   404-881-9898.
   fourseasons.com/atlanta
   6 p.m.

6. Cold Brew Coffee at Yellow Chrome Trading Co.
   501 Edgewood Ave. S.E.
   404-390-3798.
   wagaya.us
   6 p.m.

7. Explore Ponce City Market’s Central Food Hall
   675 Ponce de Leon Ave. N.E.
   404-900-7900.
   poncecitymarket.com
   3 p.m.

8. Chocolate bomb at Bar Margot
   75 14th St. N.E.
   404-881-9898.
   fourseasons.com/atlanta
   8 p.m.

9. Burgers and fried bologna sandwiches at Marcel
   1170 Howell Mill Road.
   404-665-4555.
   marcelatl.com
   1 a.m.

10. Noon to 1 a.m.

ILLUSTRATION WES DUVALL AND ARABELLA KARAMESIC.
IMAGES COURTESY OF JOEFF DAVIS (#5) AND THINKSTOCK.
PLAY WITH YOUR FOOD

CL’S MOST APPETIZING ADULT ACTIVITY BOOK
The best part of a meal at a Korean restaurant may be the stuff that’s not on the menu: the side dishes. Those endlessly refillable, complimentary small plates — called banchan — bring a great deal of flavor, not to mention flair, to the table. But they can also bring a lot of questions, like: What’s that mysterious brown lump covered in brown sauce? Animal, vegetable, or mineral? Because the selection of banchan changes seasonally at most restaurants, and because the dishes are usually presented without comment, identifying them can be tricky. We did some taste testing at Woo Nam Jeong Stone Bowl House (5953 Buford Highway N.E., Doraville. 678-530-0844) to pin down a handful of the items you may encounter alongside your next order of bulgogi or bibimbap. See if you can match the dishes to their names.

**HINT:** Many banchan can be categorized into a few main types: kimchi, any kind of fermented vegetable; namul or muchim, marinated or seasoned cooked vegetables; jjeon, battered and fried pancake-like dishes; jiim, steamed or boiled dishes like eggs or fish; bokkeum, saucy, stir-fried foods; and jorim, foods prepared by simmering and glazing, usually in soy sauce.

**FILL IN THE BLANKS!**

1. __________
2. __________
3. __________
4. __________
5. __________
6. __________
7. __________
8. __________
9. __________
10. **Green beans**
11. __________

**WORD BANK**

A. **Pickled cucumber**
B. **Watercress**
C. **Baechu kimchi**
  (Spicy fermented cabbage)
D. **Oi muchim**
  (Spicy cucumber salad with red pepper flake, scallion, and vinegar)
E. **Cucumber kimchi**
F. **Sukjunamul muchim**
  (Garlicky salad with mung-bean sprouts, carrots, and cucumbers)
G. **Odeng**
  (Fish cake)
H. **Gamja jorim**
  (Slightly sweet braised potatoes)
I. **Buchu namul**
  (Crunchy garlic chive and carrot salad)
J. **Mumallaengi muchim**
  (Dried radish salad)
K. **Green beans**
Cocktail IQ

This drink contains 11 ingredients. How many can you identify?

Today’s craft cocktail menus are complicated — all those exotic ingredients and esoteric spirits. How well do you know your way around a modern drink list? To find out, we dissected the Luminary bartender Jeff Banks’ Modern Kids cocktail. With a whopping 11 separate ingredients, its name is a reference to the Arcade Fire song “Rococo.” (“Let’s go downtown and watch the modern kids/ … Using great big words that they don’t understand.”) Test your cocktail lexicon by seeing how many of the Modern Kids’ individual ingredients you can match with their corresponding descriptions.

**INGREDIENTS**

1. OLEO SACCHARUM
2. CLARIFIED LIME
3. VELVET FALERNUM
4. FERNET
5. GREEN CHARTREUSE
6. CAMPARI
7. COCCHI AMERICANO
8. BENEDICTINE
9. PEYCHAUD’S BITTERS
10. ARMAGNAC
11. MEZCAL

**DEFINITIONS**

A. A natural liqueur made with 130 herbs and plants.
B. A brandy distilled from white grapes that are produced in southwest France’s Gascogne region.
C. A fortified white wine flavored with spices, gentian, bitter orange peels, and more.
D. An amaro made with many roots, herbs, and spices. It adds earthy bitterness and mint.
E. A spiced, citrusy liqueur that evokes a tiki party with its nutty and clove aromatics.
F. A fragrant sugar and citrus syrup. Gives the drink a sweet, citrusy base.
G. This amber-red Italian aperitif adds a sweet-bitter, orangey-grapefruit flavor to drinks.
H. With a hint of sweetness and floral aromas, it is the hallmark ingredient in a Sazerac.
I. A relative of tequila, this spirit adds smokiness and grassiness to a drink.
J. A crystal clear liquid that keeps a mixed drink from getting cloudy.
K. A French liqueur made with 27 plants and spices.
THE WILD BOAR
is part of a sleeve I had done of all my memories of growing up in the South. I got it before I moved to Oregon because I didn’t think I was coming back and I wanted to commemorate it. When I was in sixth grade, I went camping with two friends and their dad.

We were in the [North Carolina] mountains where the wild boars are very aggressive and dominant. And they are at their worst at night. So we are staying in this rustic cabin with no bathroom so you had to walk about 100 yards outside to get to the outhouse. It’s the middle of the night and I have to go to the outhouse, so I take a shotgun and run as fast as I can to get there. While I am inside, something starts ramming into the side of it. It finally stopped and I ran back to the house. Just before I got to the house I could feel something right behind me so I swung around and fired my shotgun blindly. I hit the boar! He was about six or seven steps behind me and probably would have killed me. It was very traumatic for a 13-year-old! Of course this woke everyone up and the dad cleaned it and we roasted it and ate it the next day.

— KEVIN GILLESPIE, CHEF/OWNER, GUNSHOW AND REVIVAL

ANSWER KEY FROM P.49 & 51

Name that banchan! from p. 49: #1-I, #2-H, #3-F, #4-C, #5-E, #6-A, #7-G, #8-B, #9-J, #10-K, #11-D.
Cocktail IQ from p. 51: #1-F, #2-J, #3-E, #4-D, #5-A, #6-G, #7-C, #8-K, #9-H, #10-B, #11-I.
Fill in the blank!

Last night I ate dinner at the __________ new restaurant in __________, __________. It is the _______ eatery chef and restauranteur __________.

Chutney has opened in the last __________ years. These days, all __________ are on chef Chutney, whose popularity among Atlanta __________ is surpassed only by her __________ cooking skills. Cooking runs in Chutney’s family. Most people don’t know this, but superstar chef __________ is Chutney’s second cousin. But culinary success isn’t just about __________ and __________ genes. The Atlantan started out as a __________ dishwasher and worked her way up to executive __________ after only __________!

But one night, after drinking a few too many __________, Chutney decided to leave __________ to open a __________ cart in __________. After that __________ experience, Chutney sold the cart and applied to the most prestigious culinary school in __________. Then she spent three years traveling around the world to study many different cuisines. She learned to make exquisite __________ in __________ and complex __________ in __________. Chutney even learned how to properly cook __________ meat in Iceland. And we are so lucky she did. At her numerous Atlanta restaurants, Chutney is unafraid to serve up obscure __________-era dishes, __________, and __________ with mind-boggling flexibility. __________, she’s good!