





Produced by Allison Mitchell

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In a city as well-versed in food as Atlanta, it takes much more than a perfectly cooked steak or an artfully stacked cheeseburger to impress. That's why we're back with the 2016 edition of JEZEBEL's 100 Hottest Restaurants, a list that takes into account not only what dishes we had to post on our Instagram page, but also which concepts are pulling in a fleet of posh patrons week after week. Thanks to you, our in the know readers, a record 30,000 votes, combined with the properties of the posh patrons week after week. Thanks to you, our in the know readers, a record 30,000 votes, combined with the properties of the posh patrons week after week. Thanks to you, our in the know readers, a record 30,000 votes, combined with the properties of the posh patrons week after week. Thanks to you, our in the know readers, a record 30,000 votes, combined with the properties of the posh patrons week. The properties of the prexpert knowledge of our editorial team, has helped to create one of our most competitive lists yet (with six new concepts holding a spot in the top 101). Read on to find out which restaurants to make a reservation at ASAP. Check, please!

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100 HOTTESTRESTAURANTS 2016

GIO'S CHICKEN AMALFITANO

1099 Hemphill Ava. NVV Westside 404 347 3874 limetalia.com \$13 \$17

79

ORMSBY'S

1170 Howell Mill Road Westside 404 968 2033 omsbysalanta.com @omsbysal \$6.523

80

VINE & TAP

2770 Lenax Road Buckhead 404,600,5820 vineandrapati com @vineandrap \$14,\$22 B R P F

81

FADO IRISH PUB

Multiple locations fadoisishpub.com @fadoafanto \$10.\$20 B.P.

82

MURPHY'S

997 Virginia Ave. NE Virginia Highland 404 872 0904 murphys aflanta restaurant.com @murphysaflanta \$14 \$29 B R P The two-end-a-half-year-old cafe from mercurial, mysterious Antino-Pizza founder Giovanna Di Palma, keeper of all things cheesy and delizioso, is just one component of his folkloric Little Italy. Tucked into a back corner of this culinary compound, the classic Italian entery serves-up specials like Screento lemon chicken, savory panini and Zuppa Di Pollo (an exceptional pearl-pasta chicken soup that's certain to cure whatever alls you). Round up the crew for a Sunday nosh fest, or hunker down on the adjacent patio for a quick picnic. Just make sure it's not Monday, when this spot is sadily chingo (closect).

Ormsby's takes the traditional bar model and turns it on its head with a game selection that rivais the best toy store. Round up the crew and imbibe the night eway with a selection of wine, beer and spirits while playing backgammon, bocce ball, darts, pool, shuffleboard and more. (You can even sign up to be in the official Atlanta Bocce League). After you've worked up a competitive sweat, reward yourself with pimento chieses and corn fritters, baked shrimp and crab dip, boje fish tucos and a bevy of sammies and hot dogs. Winner takes all with the epic fried PB&J sandwich with housemade whipped cream. Faint of heart need not apply.

Looking for a place where the delicious bites pair just right with the libations? If you're in the Buckhead hood, head to this delectable destination. The beauty of the bistro is its chic but cozy surrounds (think weathered wood tables accented with comfy white leather chairs and cushy gray banquettes). Must-tastes from chef Brandon Peterson and Chef de Cuisine Doug Rouen include steak frites, charcuteris and daily fresh \$1 oysters from 5 to 7ms. Or stop by just for the sips, which include an extensive wine list, cheeky cocktails, six taps of rotating local craft beer and more. Book a newly offered vino class while you're at it!

The yearly go-to for St. Patrick's Day revelry. Guinness-charged soccer madness and UPC melees is Fado Irish Pub. Fado's array of traditional trish pub fare—like fish and chips, shepherd's pie, and \$5 snacks and drinks for happy hour—will make you think you've caught the luck of the Irish. Whether you're in the house for feverishly fun team trivia on Wednesdays, rollicking live music Friday and Saturday nights or its weekend "rehab" brunch to get you back in the game after a night of whiskey shemanigans, Pado is an Irish-inspired party that doesn't ston.

From shrimp and grits to a mouthwatering burger served up in casual but chic surroundings, Murphy's is Va-Hi's go-to for comfort food. The neighborhood mainstay has held its spot in ATLians' hearts for more than 35 years now, thanks to its teste-making menus. Head in to onjoy chef Ian Winslade's signature Murphy's brunch, which includes faves like trabcake Bonedict and chilaquiles, then head back for dinner and indulge in the much-loved spinach and sausage meatoaf. Or, grab the girls and head to one of the weekly themed wine tastings at the resto's wine shop. Cheens to that!

83

THE BLIND PIG PARLOUR BAR

128 E. Andrews Drive NVV Buckhead 404 931 2169 theblindpigparlaurbar.com \$3 \$12

84

BUTTERMILK KITCHEN

4225 Roswell Road NE Buckhead 678:732:3274 buttermilikkitcher..com Woottermilikkitch 58:514 B.P.

☆8

BELLINA ALIMENTARI

675 Ponce de Leon Ave. NE Old Fourth Word 404 330 9933 bellina alimentari.com @bellina afratra \$15:\$40 The Blind Pig Parlour Bar takes the party to the 1920s in this Prohibition-inspired speakeasy. Nestled behind Smokebelly BBO, this intimate Victorian era lounge is draped in tufted leather and old tchotchkes that make you feel like you're in a contemporary saloon. And in true speakeasy style, a password is required for entrance. Mosey on up to the bar and nosh on cubanitos, spiry tuna tartare toasts or herbed goat cheese while a seasoned barkeep preps a classic wasper or Sazenac cocktail. Feeling extra saucy? Play things loose with whiskey and black tea sipper Fine Thing to Say or the dincentric The Long Play.

It's worth the wait at this charming breakfast and lunch spot that serves up Southern dishes made from acratch featuring locally sourced ingredients. Chef and owner Suzznne Vizethinn continues to keep regulars impressed with her ever-changing weekend brunch items. Mustry eats include the savory made-from-scratch buttermilk pancakes and the signature chicken biscuit slathered with housemade red pepper jelly and served with pimento cheese grits and house pickles. The heated patio, open on the weekends, is reason enough to get up extra early to secure the best spot in the house.

Bellina Alimentari is an immediate welcome upon entering Ponce City Market's gleaming Central Pood Hall. Just ask visitor Owen Wilson. Inside, the Italian market and eatery brims with authentic products (olive oils, sauces, dried pastas) and entrees. Grab a prepared salad togo from the counter, or sit at the bar and order from chef David Berry's menu of comfort dishes, many of which feature housemade pastas. His pappardelle al ragú is hard to beat, so too is the bar's wine program (featuring several orange vinos). Love rolling up your sleeves in the kitchen? Join Bellina's Culinary Club for cooking chasses, tastings and workshops.



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