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New Arrivals

Once again it's been an amazing year for new restaurants opening in Atlanta. And once again, we couldn't resist naming some of our favorites that are still just too new to make the 100 Best Restaurants list this year. —BY SARAH GLEIM



WaterHaven's dining room



Fried green tomatoes



Shrimp and grit cake

WaterHaven

75 Fifth St. N.W., Midtown, 404.214.6740 or waterhavenatl.com.

WaterHaven is a collaborative effort between owner Joe McCarthy and Executive Chef Chris Lee, with Lee's creative menu featuring contemporary American fare that highlights local farms and purveyors. Seasonal dishes—think roasted beet salad, pan-roasted Georgia trout wrapped in applewood-smoked bacon and Louisiana blue crab cakes—demonstrate the restaurant's farm-to-table philosophy, while other sustainable practices include an intensive recycling program throughout the restaurant, use of biodegradable disposables for takeout and participation in Sysco's extensive program for green products. The space is warm and cozy and bathed with shades of walnut and green, and the dining room is lit with the largest installation of Jasper Morrison Glo-Balls in the United States.

