

ATLANTA


 THRILLIST ATLANTA  
 FRIDAY MAY 15, 2009

## WaterHaven

75 5th St NW, Midtown; 404.214.6740

Sure, global perspective's important -- without CNN's trusty anchors we'd never get to the bottom of unrest in Pakistan -- but then again, without local TV, how would Mayor Campbell have gotten to the bottom of Marion Brooks? Replacing global food with local, WaterHaven.



A relaxed, farm-to-table-minded restaurant from a Memphis-educated, Wolfgang Puck-instructed chef, Haven has taken over the former Globe space and decked it with mustard-olive green walls, a long zinc bar, and a stone waterwall, while

retaining America's largest installation of Jasper Morrison Glo-Balls -- dangling from the ceiling like so many tiny moons, or like so many large balls. The regionally sourced menu starts with apps like spicy shrimp & saffron grit cakes and fried green tomatoes w/ poblano goat cheese & pumpkin pesto; lunchtime sandwiches include the Steak (sliced flatiron, Havarti, onion rings), the OT Egg ("old-time" style w/ white bread, boiled eggs, mayo), and the Fried Chicken: lightly fried with house-made slaw and country ham -- as in Congress, the pork was slipped in unannounced. Dinner gets **fatter & fancier**, with slow-cooked Lamb Pappardelle, a sauteed, breaded Pork Loin Chop (w/ Vidalia marmalade), and Braised Oxtails served "naturally juiced" (then again, don't all oxes say that?).

The taps are dominated by ATL stalwarts (three Sweetwaters: 420, Sweet GA Brown, Road Trip), while bottles include Full Sail and Terrapin; there're also 50+ wines, plus cocktails like the Fifth St. Fizz (sloe gin, lemon juice, ginger beer) and the Yellow Jacket: Four Roses Whiskey, Drambuie, OJ, lemon, and Dragon Berry vodka -- though if dragons are eating berries, then can someone get to the bottom of **what happened to all the virgins?**

Get all southern at [WaterHavenATL.com](http://WaterHavenATL.com)



### ALLIED LISTING

Since shots are meant to be smooth, next time you've got the occasion to, why not grab the smoothest of them all, a chilled shot of brand new **Jose**

**Cuervo Silver?** Otherwise, people will start to assume you like that harsh, bad-shot feeling -- and as everyone knows, nobody likes drinking with a masochist. *Get smooth with yourself at [livingnotoriouslywell.com](http://livingnotoriouslywell.com)*

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 JOSE CUERVO ESPECIAL Tequila. 40% Alc/Vol.  
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