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Athens



Atlanta



City of Forsyth



Columbus

# GEORGIA'S *Culinary* GEMS

## HUGH ACHESON'S INFLUENCE ON ATHENS' CULINARY SCENE

You may have heard of Athens-based Chef Hugh Acheson of Five & Ten, but if you take a closer look, his influences have spread throughout Athens and into the kitchen of restaurants from chefs that got their start at Five & Ten. Each of these chefs have opened up their own eateries that exhume nods to Hugh, such as Peter Dale's The National, Chuck Ramsey's Pulaski Heights BBQ, Mimi Maumus' restaurant, home.made, and a modern and fun take on Americanized Chinese at Donna Chang's from Shae and Ryan Sims who met and fell in love at Five & Ten.

## THE ATLANTA BELTLINE – A CULINARY HUB

The Atlanta BeltLine, a rail-turned-trail project has become a catalyst for Atlanta's ever-growing dining scene. The Eastside Trail connects two popular food halls, Ponce City Market and Krog Street Market. Chefs like James Beard Award-winners Anne Quatrano and Linton Hopkins both have stalls at Ponce City Market and patrons of Krog Street Market can sample internationally-inspired foods like Szechuan-style dumplings from a variety of food stalls. While out enjoying the BeltLine, walkers and bikers can stop for a meal or drink at popular restaurants such as Bread

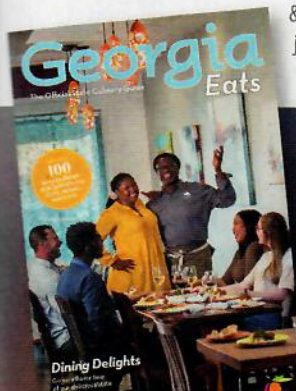
& Butterfly, BettleCat and TWO urban licks, just to name a few.

## FOOD IS MADE WITH A CONSCIENCE IN FORSYTH

Located in a beautifully appointed space in Forsyth, Georgia's historic downtown square, Bluetick Mercantile Co. is a delicious haven for the fast food weary. Carefully crafting each dish from fresh organic ingredients, Chef Shawn's mission at Bluetick is to have each customer experience real food the way it is supposed to be – free of preservatives and harmful chemicals. Everything, right down to the salad dressing, is organic and made from scratch. To do so, Bluetick Mercantile Co. partners with small, locally sourced businesses and farmers, with a promise to always bring healthy and fresh seasonal dishes, like their Rabbit Gumbo, Smoked Salmon Sandwich and Key Lime Thai Basil Scones, to the table.

## COLUMBUS IS AN INCUBATOR FOR BUDDING GEORGIA CHEFS

Columbus is chock full of culinary talent, knowledge and passion and is quickly building a list of popular and nationally-recognized eateries. The makers of Columbus' culinary scene are fiercely loyal to their community, so it's no wonder it's been the birthplace of some of the most remarkable chefs and restaurants in the state. One such passion project comes from Michael and Heather Harrell who's dream of opening a restaurant came to fruition with 11th & Bay Southern Table. Inspired by Southern hospitality and creative, Southern cuisine, Chef Michael Harrell mixes his skills with his passion for local, quality ingredients.



 Georgia®  
On My Mind



Order your FREE Georgia Culinary Guide today at [ExploreGeorgia.org](http://ExploreGeorgia.org).