



StyleBlueprint

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5 New Atlanta Restaurants Making Us Drool

Let's go ahead and state the obvious: the Atlanta restaurant scene has never been hotter. Duh, you know that already. It seems like every time we start talking about New Year's resolutions, bikini season and #bodygoals, another lauded chef opens a restaurant we can't resist. And honestly, why would we want to resist when we've got stacks on stacks on stacks of menus we're ready to devour? We're pushing aside the Pinterest boards of low-cal recipes, pulling on our stretchy pants and diving in to the deliciousness of five of the hottest new restaurants our fair city has to offer.



New Atlanta Restaurant: [Cape Dutch](#)

1782 Cheshire Bridge Road NE, Atlanta, GA 30324 • (404) 343-0313

Hours: Tuesday through Thursday, 5 p.m. to 10:30 p.m.; Friday and Saturday, 5 p.m. to 11 p.m.; Closed Sunday and Monday

Occupying the former Woodfire Grill space on Cheshire Bridge Road, Cape Dutch was realized by restaurateur Justin Anthony during a visit to the home of South African winemaker Ken Forrester. No stranger to the Atlanta restaurant scene, Justin has South African restaurants [10 Degrees South](#) and [Yebo](#) to his name and his most recent endeavor, [Biltong Bar](#) at [Ponce City Market](#).

When Justin needed the 6,800-square-foot restaurant outfitted to set the tone, he looked no further than ... well ... his own house. Designer Kelly Anthony, Justin's wife, oversaw the redo, featuring leather, tufted couches and long, inviting farm tables, while leaving the focal point of the dining room center the grill from the Woodfire Grill days.

As far as the menu goes, there's an array of entrees to choose from, including braised rabbit leg (\$25) and a vegetarian porcini ravioli (\$21), but we'd recommend checking out the star of the show, the traditional South African braai (grill or cookout). Pick your protein, like an 8-ounce, center-cut filet (\$39) or a whole Maine lobster (\$40), cooked on the center grill, then add a sauce and a few sides to share.

Perfect for: Dinner with friends – this space and menu welcomes a social experience you won't soon forget!