

Organically Cool



Westside just got brighter with the opening of Bocado, an innovative organic experience.

As I turned right onto Eighth Street off of Northside Drive, nothing looked familiar. I got to the traffic light at Eighth Street and Howell Mill Road, and to my left was the brand-new farm-to-table restaurant Bocado; straight ahead was 5 Seasons Brewing and just north on Howell Mill was the relatively new White Provision development, which houses hip condos, retailers and restaurants. Once I saw that, I regained my bearings and was really excited to see how much this area of Westside had developed in what seems a short period of time.

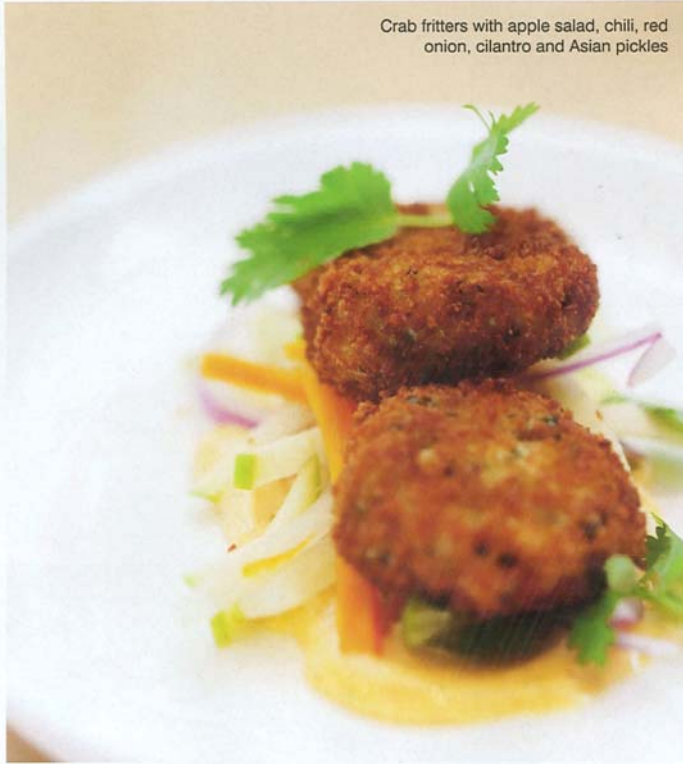
Bocado's homegrown-inspired philosophy is the brainchild of restaurateur Brian Lewis and Executive Chef Todd Ginsberg, who most recently led the kitchen as executive chef at Trois and, prior to that, at Tap. With an organic focus—both on its menu and in its interior and exterior spaces—the neighborhood eatery is already popular with those in the know enough to have already found it. (It's just 2 weeks old at press time.)

The innovative eatery was designed by Atlanta design stars ai3 with Gunn Construction & Development leading the design



The eco-chic interior of Bocado

Crab fritters with apple salad, chili, red onion, cilantro and Asian pickles



Wild American shrimp with Logan Turnpike grits and white wine-tabasco sauce

execution. The stylish space is open and airy, with a comfortable vibe you feel as soon as you enter. Ai3 integrated simple, everyday materials in unique ways, including an eye-catching ceiling element composed of biodegradable shipping tubes installed in various sizes and heights. Two spacious patios, one in front facing Howell Mill Road and the other in the back, offer guests plenty of opportunities for alfresco dining.

While many restaurants adhere to a farm-to-table philosophy, Bocado takes the concept and adds a twist with its focus on enticing entrées and savory small plates meant for sharing—all at affordable prices (dinner menu prices range from \$4 to \$16). A unique and contemporary approach to American fare, the menu offers a nice variety of options all boasting fresh ingredients, some of which will eventually come directly from Bocado's soon-to-be-blooming on-site sustainable garden.

My dinner guests and I started with—and thoroughly enjoyed—the wild American shrimp and Logan Turnpike grits with white wine-Tabasco sauce (\$10) and the prosciutto sandwich with melted tomatoes, arugula and whipped garlic on country bread (\$5). For our next course, we indulged in the roasted poblano and pimento cheese sandwich with bacon and fried green tomato and a side of tomato bisque (\$10); the Bocado burger stack with American cheese, house-made pickles and fries (\$11); and the gnocchi with dinosaur kale, garlic, soffritto, parmesan and butter-lemon sauce (\$14). Dessert came in two courses, with a starter of Sweet Grass Dairy cheeses including Green Hill, Holly Springs, Asher Blue and chevre (one for \$4, three for \$9, four for \$11) and a delectable ending of chocolate pudding with bananas, peanuts and caramel.

All I can say is: I'm hooked. The delicious, innovative dishes, chic atmosphere and eco-friendly attitude definitely make this a winner to return to again and again. —BETH WEITZMAN

BOCADO

887 Howell Mill Road, Westside
 404.815.1399, bocadoatlanta.com
 Open for lunch and dinner.
 Alfresco and private dining are available.



Chocolate pudding with bananas, peanuts and caramel



Restaurateur Brian Lewis and Executive Chef Todd Ginsberg