

# The New York Times

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## Travel

### **36 Hours; Atlanta**

By SHAILA DEWAN

#### **Spreading the Sopchoppy**

A city where a treasured chef's departure can be front-page news, Atlanta has more than its share of fine restaurants, many of them cavernous, overdesigned colonizations of old industrial buildings. Smaller and friendlier is Restaurant Eugene (2277 Peachtree Road, 404-355-0321; [www.restauranteugene.com](http://www.restauranteugene.com)), where the staff shares its passions readily and the menu can read like a Southern safari by Linton Hopkins, the chef: foie gras on French toast with Sopchoppy brand molasses from Florida (\$21); A & J Farms squash blossoms with Anson Mills's grits and Sweetgrass Dairy goat cheese (\$12). The house mixologist, Greg Best, will prattle on about such matters as James Bond's favorite cocktail as he concocts something special from his homemade bitters and tinctures.

Full article:

<http://query.nytimes.com/gst/fullpage.html?sec=travel&res=9802E1D61F31F934A35752C0A9619C8B63>