

SIMPLY buckhead

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YOUR GUIDE TO LIVING WELL IN ATLANTA



TRAVEL LIKE A PRO

PLUS

ATLANTA HAWK THABO SEFOLOSHA BACKS BUCKHEAD BOUTIQUE

SOUTH AMERICAN SPLENDOR

8 Buckhead globetrotters share their stories from the road

BONUS: ON-THE-GO TIPS AND TRICKS FROM THE EXPERTS

PHASE:3
MARKETING AND COMMUNICATIONS

EDITORIAL

SIMPLY DELICIOUS

FEATURED RESTAURANTS

A sampling of great eats in and around Buckhead

10 DEGREES SOUTH

After 15 years on the scene, this Roswell Road establishment is a highly original destination where food and wine from the tip of the Southern Hemisphere are celebrated with flair. Before we could pose the server with a query on the peri-peri, we got the hard sell on South African reds—particularly the Rupert & Rothschild 2009 “Classique.” The big, full-bodied R&R was the perfect match for the luscious, spicy food that followed. I may not be an expert on South African cuisine, but I’ll wager that nobody makes bobotie (the national dish) like 10 Degrees South. The dish consists of tantalizingly sweet curried ground beef topped with a custardy crust. It’s time to get your head out of the sand and indulge in the kind of stuff our parents enjoyed when “Continental” cuisine was in vogue.

Appetizers: \$10-\$16

Entrées: \$21-\$38

10degreessouth.com