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Rathbun's

112 Krog St., Suite R, Inman Park
404.524.8280, rathbunsrestaurant.com

Modern American, \$15-\$40, Reservations recommended, Patio Executive Chef: Kevin Rathbun
Owners: Kevin and Melissa Rathbun, Cliff Bramble, Kirk Parks and Al Parnell

Atlantans love Kevin Rathbun. And what's not to love? The guy's got quite a presence on the city's culinary scene. He's partner and executive chef of three amazing restaurants—Rathbun's, Kevin Rathbun Steak and Krog Bar—and before that, he worked with renowned chefs and restaurateurs Bradley Ogden, Emeril Lagasse, Stephan Pyles, Ella Brennan and Pano Karatassos.

But it seems to be his first venture, Rathbun's, that *JEZEBEL* readers still love the most. The restaurant actually jumped up three spots from last year's results, landing it in this year's No. 4 position. We can't say we're overly surprised, though. Since it opened in 2004, diners have raved about Rathbun's culinary prowess and the restaurant's expansive nightly menu that includes everything from raw crudo plates, soups and small plates (apps) to big plates and the now-legendary "second-mortgage plates." The menu here changes nearly every day, but you always can count on delish staples like the daily open-faced ravioli and the Maine lobster and roasted green chile soft taco.

Of course, in 2010, Inman Park is totally hip and the place to be, but Rathbun's was one of the first restaurants to launch the area's resurgence so many years ago. And the edgy location still sets the tone for the dining room's design. The space is sleek and industrial, which is appropriate for its setting: a renovated stove-

works building that still boasts its original exposed brick walls, concrete floors and floor-to-ceiling windows.

Diners have another reason to love Rathbun's. Rathbun opens the restaurant's kitchen to diners for hands-on cooking classes several Saturdays during the year. The classes are wildly popular and sell out in hours once they are announced. Students create their dishes from scratch with Rathbun's help, and the best part is they all sit down with a guest for a complete dinner with wine pairings.

Signature Dishes: YaYa's eggplant steak fries; Mediterranean mussels with foccacia and garlic butter; Maine lobster and roasted green chile soft taco with cascabel cream and tomato pico; scallops Benedict; 20-ounce rib-eye with blue cheese; and the veal chop with sweet corn Gouda.

What We Love: That Kevin Rathbun continuously gives back to the Atlanta community. Through his restaurants, he constantly donates time and food to many charitable events in Atlanta and throughout the country, including Share our Strength, the Liver Foundation, Zoo Atlanta, the Grant Park Conservancy and the Atlanta Community Food Bank, where he also sits on the advisory board.