

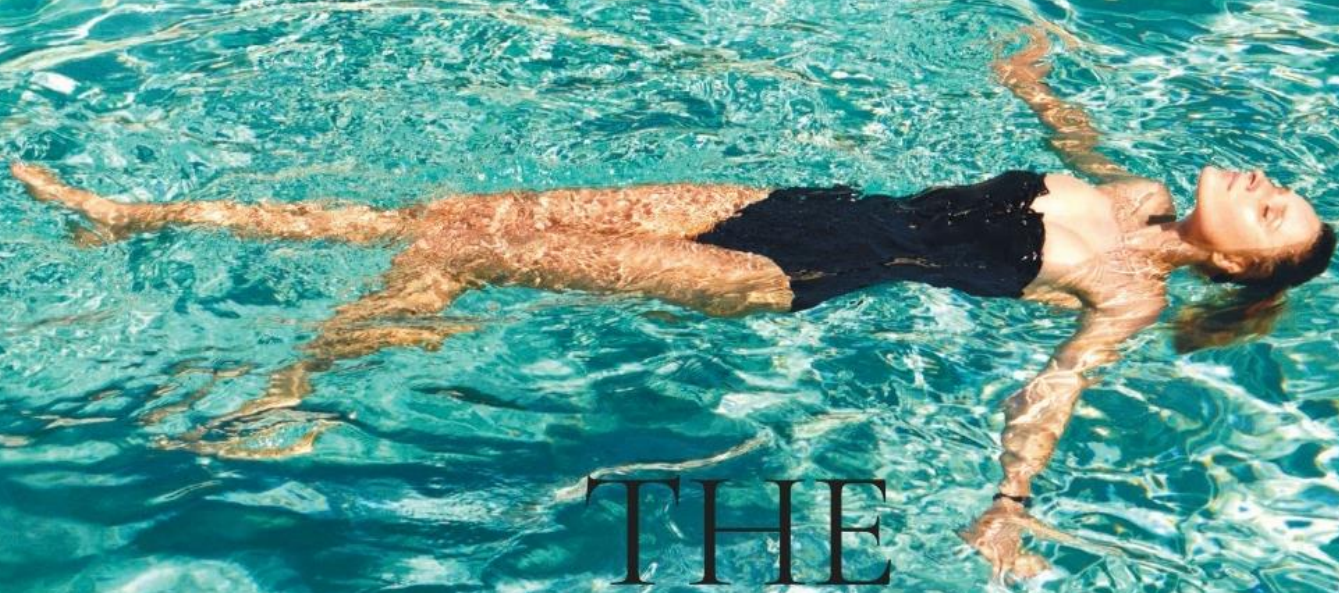
THE

MODERN LUXURY

# ATLANTAN



GUCCI'S  
HOUSE RULES,  
SPLENDID  
STAYCATIONS  
& THE  
CHASTAIN  
CARRIES ON  
A LEGACY



## THE GREAT ESCAPE

From Palm Springs to Bermuda, Dreamy  
Destinations Near & Far

Clockwise from top left: The restaurant's pretty Pick a Daisy blends your choice of spirit with lime and curacao; fingerling sweet potatoes; The Chastain's cocktail menu is all about reinventing the classics; executive chef and operating partner Christopher Grossman.



## A LEGACY CONTINUES

Buckhead's newest restaurant, The Chastain, honors a storied past and solidifies itself as a neighborhood favorite.

BY CAROLINE PERROTT

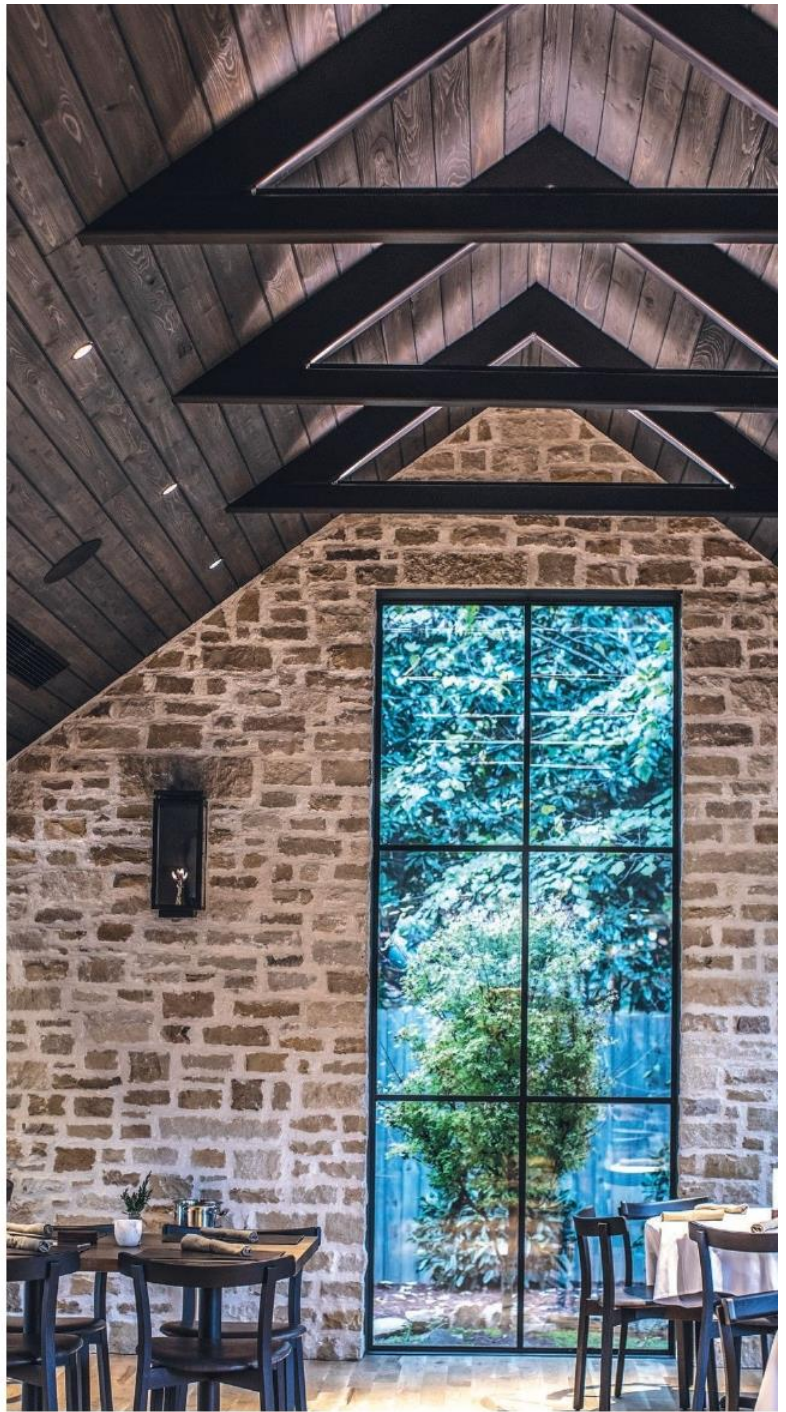
Down a dusty dirt road, there was once a roadside country store selling everything from canned goods to flour and other staples. It sat among fertile farmland and provided a place of refuge for the local folk who needed to quickly grab a few things. Today, that once simple dirt road is now Powers Ferry Road, and after demolishing and rebuilding a couple of times over the years and undergoing multiple name changes, that country store's spirit lives on at The Chastain—a new American bistro serving elevated dishes in a modern farmhouse setting. In between, the space served as a country grocery; a full-fledged restaurant, Bill Daly's Red Barn, with an eclectic equestrian theme; and, finally, the iconic Horseradish Grill before it shuttered last year. Today, The Chastain is still steps from the golf course, horse park and amphitheater. The Chastain's design, by local firm Siegel Construction & Design, is focused on blurring the line between indoors and out while still preserving

PICK A DAISY AND GROSSMAN PHOTOS BY MICHAEL THOMPSON; ALL OTHER PHOTOS BY HILDI GELDHÄUSER HARRIS

the charm that comes with a storied building. A courtyard with a roaring fire pit greets you as you arrive, accented by large iron-paned windows that give you a preview of what awaits. Inside, the bar area, which is part of the original building, features an impressive back wall stocked to the brim with high-dollar spirits. During the day, this bar is a breakfast counter serving coffees, teas, homemade pastries and more to passersby, making it the perfect spot for a post-walk treat. Past the bar, four booths on each side create an aisle to the main dining room, a dimly lit room with the perfect amount of finessed ambiance. The menu, crafted

by executive chef, operating partner and Atlas alum Christopher Grossman, draws inspiration from the best local ingredients and seasonal harvests from The Chastain's on-site garden. The rotating menu is organized from small to large and covers everything from fresh seafood, housemade pastas and sourdough bread from a 15-year developed recipe to soups, salads and vegetables, and a pecan pie that pays homage to the previous Horseradish Grill. Whatever you order, you can be assured that it comes from a place of gumption and grit—and there might even be a good story that comes with it. 4320 Powers Ferry Road, 404.257.6416, [thechastainatl.com](http://thechastainatl.com)

PHOTOS BY HEIDI GELDLAUSER HARRIS



From left: An assortment of pastries is available at The Chastain's AM Cafe, designed by local firm Siegel Construction & Design, the dining room features soaring windows that bring the outdoors in.