



PRESS RELEASE

MICHELIN GUIDE

Paris, September 29<sup>th</sup>, 2024

## Atlanta shoots for the Stars in year two of the MICHELIN Guide

- Inspectors award four new eateries one MICHELIN Star
- Four new Bib Gourmands added, plus four Special Awards
- 57 total restaurants, 25 cuisine types reflected in Atlanta Guide

The 2024 edition of the MICHELIN Guide Atlanta highlights four new one MICHELIN Star restaurants and four new Bib Gourmands. The full selection was announced at the [Georgia World Congress Center](#).

"As we toast to year two of the MICHELIN Guide in Atlanta, the passion and talent of the local gastronomy community continues to impress the anonymous Inspectors," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "We are very proud to welcome four new MICHELIN Star restaurants to the MICHELIN Guide family for the first time. Congratulations to the city of Atlanta for another outstanding year for their restaurant and hospitality community."

**O by Brush, Omakase Table, Spring and Staplehouse** were each awarded one MICHELIN Star, bringing the city's total to nine. In addition, **Masterpiece, Superica, Table & Main** and **Whoopsie's** were each honored with the Bib Gourmand distinction, bringing the city's total to 14. The full selection, including Recommended eateries, totals 57 restaurants representing 25 cuisine types.

### One MICHELIN Star

#### **O by Brush (Sushi-Japanese cuisine)**

*Brush Sushi is located in a fashionable shopping center with the likes of Rolex and Dior, but step inside this stylish space to discover O by Brush, a separate omakase counter helmed by Chef Jason Liang. The extensive procession will begin with several starters before moving into nigiri such as beautifully rich shima aji, warayaki sawara that is hay smoked over coals then sliced and filled with rice, and anago tempura temaki finished over binchotan coals. A tasting of dry-aged hirage and kanpachi is a delightful surprise, as is the tamago tasting, featuring the classic style alongside a tender, cake-like version. The wide-ranging sake selection, also available by the glass or carafe, is the perfect complement.*

#### **Omakase Table (Sushi-Japanese cuisine)**

*Here at this serious counter-focused setting, Chef Leonard Yu and his small team presiding over a multicourse experience that leans traditional while offering a nice balance of variety and seasonality. A smattering of otsumami begin the evening on a strong note with shaved Waygu beef lightly poached in sukiyaki sauce with a quail egg. The chef's signature dish, uni gohan with otoro, is decadent, while corn*



*potage delivers an impressive depth of flavor. Meanwhile, nigiri showcases character without any flash: Kawahagi is topped with flash-frozen liver paste that melts on the tongue, while sharkskin sole with engawa is given a fantastic sear. Not to be outshined, vanilla ice cream is taken to new heights with the addition of aged shoyu.*

### **Spring (Contemporary cuisine)**

*Find your way to this small but well-appointed restaurant in Marietta where exposed brick and a vaulted ceiling done in dark wood create an endearing charm. Chef Brian So oversees a tightly edited, contemporary American menu with a strong focus on seasonality. Skillful but simple cooking is the dictum here, where ingredients speak for themselves, and plates are stunning without ever being showy. The house-made sourdough with garlic chive butter is delicious, but don't fill up, as the pan-seared wild king salmon topped with Hollandaise sauce and trout roe is equally appealing. A maple-glazed cruller with sliced almonds in an amaretto crème anglaise is a bold and distinctive dessert, and the wine list is especially impressive.*

### **Staplehouse (Contemporary cuisine)**

*Open two nights a week for dinner (Friday-Saturday) and located in the Old Fourth Ward, Staplehouse promises a convivial evening of conversation and talented cooking. An open kitchen, exposed brick, and a high ceiling lend a rustic/industrial vibe to this charmingly attended-to place. Here, a contemporary tasting menu flips the script with a hearty, far-from-fussy offering. You won't find foie gras or caviar here, but you will discover a cabbage course that sings with character and flavor. A thick slice of grilled sirloin steak with a crispy morel mushroom is sided by a wedge of grilled gem lettuce with tiny florets of sprouting cauliflower. Finally, a citrus tart with honeycomb candy is spot on.*

### **Bib Gourmand**

The MICHELIN Guide Inspectors identified four new restaurants to award the Bib Gourmand designation, which recognizes eateries for great food at a great value.

### **Masterpiece (Chinese cuisine)**

*A long-standing favorite for mouth-numbing Sichuan specialties, Masterpiece is a bit out of the way in Duluth in an unassuming strip mall but it's worth the drive. Inside, it's appointed with light tile floors, while creamy yellow walls are lined with red "leather" booths but make no mistake: you're here for the food not the feels. The hearty Sichuan food is served family style with care and focus shown in dishes like dong po pork, a square of meltingly tender pork belly in a dark brown sauce that is sweet and vibrant. Meanwhile, skinned eggplant sliced into thick matchsticks really showcases the kitchen's skills. Lightly fried and dusted with chili powder and pepper ash powder for a fiery kick, these treats have a gorgeous crunch and a creamy center.*

### **Superica (Tex-Mex cuisine)**

*There's nearly a dozen of these popular spots around, but it's this original at Krog Street Market that started it all. There is a contemporary industrial feel here, with high ceilings, a large bar, and an open kitchen. A buzzy vibe adds to the amiable*



*ambience, but it's the food that lures the crowds—Tex-Mex cooking that is as enjoyable as it is approachable. Start with the paper-thin tortillas and salsa that arrive almost immediately before moving on to shareable queso fundido that can be pumped up with vegetables, shrimp, or chorizo. Saucy, cheesy enchiladas served with rice and beans are a go-to order or opt for tacos al carbon with flour tortillas norteña, smoked onions, and flavorful protein selections. Ice-cold margaritas are the perfect accompaniment, naturally.*

### **Table & Main (Southern cuisine)**

*Head to Roswell to find this gem, located inside a converted home, then step inside for Southern charm at its very best. It's packed with a host of well-heeled guests, all chatting and celebrating. Chef Woolery "Woody" Back mans the stoves in a kitchen that focuses on seasonal, elevated Southern food. Cornbread or "pigs in quilts" make for ideal openers, but if you're leaning into the seasons, opt for dishes like asparagus bisque, a piping hot bowl of spring-minded goodness. Fried chicken brims with flavor and is impossibly delicious, and it's a good thing the portion is overly generous, as you'll want to tuck into leftovers later. Mac and cheese or collard greens make for perfect partners on the plate.*

### **Whoopsie's (American cuisine)**

*Make no mistake— Whoopsie's is a fun, quirky spot where you'll yearn to be a regular. If you do, you won't be bored, as their menu is a constantly evolving mix of cold dishes, hot dishes that also work well as sides, and a daily changing protein (think prime rib one day and roasted chicken thighs with golden-brown skin another), plus a sandwich of the day. You won't leave hungry, as the portions are generous, and the cooking is humble but well executed. Kick things off with the Southern snack tray, served on a plastic cafeteria tray with the various compartments filled with a collection of Southern classics like pimento cheese spread, chow chow, pickled veggies, and pork terrine. One dessert is offered daily. If it's the pecan pie, it's a fitting finale.*

### **MICHELIN Special Awards**

In addition to the Bib Gourmand and Stars, the Guide announced four Special Awards:

<b>Award</b>	<b>Recipient</b>	<b>Establishment</b>
Michelin Exceptional Cocktails Award	<b>Miles Macquarrie</b>	Kimball House
Michelin Sommelier Award (sponsored by Franciacorta)	<b>Ashleigh McFadden</b>	Nàdair
Michelin Outstanding Service Award	<b>Daniel Crawford</b>	Spring



Michelin Young Chef / **Nolan Wynn**  
Culinary Professional Award

Banshee

The MICHELIN Guide Ceremony is presented with the support of Capital One.



## Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Georgia and throughout the world.




Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. The selection for Georgia features the state's most spectacular hotels, including design-forward boutiques like [the Clermont](#) (one MICHELIN Key) in Atlanta and [the Perry Lane](#) (one MICHELIN Key) in Savannah, standouts from our "Plus" collection like the intimate [Stonehurst Place](#) (one MICHELIN Key), and dependable luxury-boutique stalwarts like [the Thompson](#).

The MICHELIN Guide is a benchmark in gastronomy. Now it's setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

### The 2024 MICHELIN Guide Atlanta selection:











	(High quality cooking, worth a stop)	<b>9</b>
	Bib Gourmand (Good food at moderate price)	<b>14</b>
	Recommended restaurants	<b>34</b>
	<b>Total</b> number of restaurants in selection	<b>57</b>
	Cuisine types reflected in Starred restaurants	<b>3</b>
	Cuisine types reflected in Bib Gourmands	<b>10</b>
	Cuisine types reflected in selection	<b>25</b>

### Atlanta's 2024 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Bacchanalia	 	1460 Ellsworth Industrial Blvd., Atlanta, 30318
The Chastain		4320 Powers Ferry Rd NW, Atlanta, 30342



### ***Atlanta's 2024 MICHELIN-Starred restaurants***

<b>Restaurant</b>	<b>Distinction</b>	<b>Address</b>
Atlas		88 W. Paces Ferry Rd. NW, Atlanta, 30305
Bacchanalia	 	1460 Ellsworth Industrial Blvd., Atlanta, 30318
Hayakawa		1055 Howell Mill Rd. NW, Atlanta, 30318
Lazy Betty		1530 Dekalb Ave. NE, Atlanta, 30307
Mujō		691 14th St. NW, Atlanta, 30318
O by Brush <b>(new)</b>		3009 Peachtree Rd. NE, Atlanta 30305
Omakase Table <b>(new)</b>		788 W. Marietta St. NW, Atlanta 30318
Spring <b>(new)</b>		36 Mill St. Marietta, 30060
Staplehouse <b>(new)</b>		541 Edgewood Ave. SE, Atlanta 30312

### ***Atlanta's 2024 Bib Gourmand restaurants***

<b>Restaurant</b>	<b>Address</b>
Antico Pizza Napoletana	1093 Hemphill Ave., Atlanta, 30318
Arepa Mia	10 N. Clarendon Ave., Avondale Estates, 30002
Banshee	1271 Glenwood Ave. SE, Atlanta, 30316
Bomb Biscuit Co.	668 Highland Ave. NE, Atlanta 30312
The Busy Bee	810 Martin Luther King Jr. Dr. SW, Atlanta, 30314
Estrellita	580 Woodward Ave. SE, Atlanta, 30312
Fishmonger	674 N. Highland Ave. NE, Atlanta, 30306
Fred's Meat & Bread	99 Krog St. NE, Atlanta, 30307
Heirloom Market BBQ	2243 Akers Mill Rd. SE, Atlanta, 30339



Little Bear	71-A Georgia Ave. SE, Atlanta, 30312
Masterpiece <b>(new)</b>	3940 Buford Hwy., Duluth, 30096
Superica <b>(new)</b>	55 Krog St., Atlanta, 30307
Table & Main <b>(new)</b>	1028 Canon St., Roswell, 30075
Whoopsie's <b>(new)</b>	1 Moreland Ave. SE, Atlanta 30316

### ***Atlanta's 2024 Recommended restaurants***

<b>Restaurant</b>	<b>Address</b>
The Alden	5070 Peachtree Blvd., Chamblee, 30341
BoccaLupo	753 Edgewood Ave. NE, Atlanta, 30307
Chai Pani	406 W. Ponce De Leon Ave., Decatur, 30030
The Chastain	4320 Powers Ferry Rd. NW, Atlanta, 30342
The Deer and the Dove	155 Sycamore St., Decatur, 30030
Delbar	870 Inman Village Pkwy. NE, Atlanta, 30307
Food Terminal	5000 Buford Hwy., Atlanta, 30341
The General Muir	1540 Avenue Pl., Atlanta, 30329
Georgia Boy	1043 Ponce de Leon Ave. NE, Atlanta, 30306
Gunshow	924 Garrett St., Atlanta, 30316
Han Il Kwan	5458 Buford Hwy. NE, Atlanta, 30340
Hen Mother Cookhouse <b>(new)</b>	11705 Jones Bridge Rd., Johns Creek 30005
Home Grown	968 Memorial Dr. SE, Atlanta, 30316
Kamayayn ATL	5150 Buford Hwy. NE, Atlanta, 30340
Kimball House	303 E. Howard Ave., Decatur, 30030
LanZhou Ramen	5231 Buford Hwy. NE, Atlanta, 30340
Little Sparrow <b>(new)</b>	1198 Howell Mill Rd. NW, 30318
Lyla Lila	693 Peachtree St. NE, Atlanta, 30308
Marcel	1170 Howell Mill Rd. NW, Atlanta, 30318
Miller Union	999 Brady Ave. NW, Atlanta, 30318
Nàdair <b>(new)</b>	1123 Zonolite Rd. NE, #15, Atlanta 30306
Nam Phuong	4051 Buford Hwy NE, Atlanta, 30345
Poor Hendrix	2371 Hosea L. Williams Dr. SE, Atlanta, 30317





Snackboxe Bistro	1960 Day Dr. NW, Ste. 1000, Duluth 30096
Southern Belle	1043 Ponce de Leon Ave. NE, Atlanta, 30306
Storico Fresco Alimentari	3167 Peachtree Rd. NE, Atlanta, 30305
Talat Market	112 Ormond St. SE, Atlanta, 30315
Ticonderoga Club	99 Krog St. NE, Atlanta, 30307
Tiny Lou's	789 Ponce De Leon Ave. NE, Atlanta, 30306
Tomo	3630 Peachtree Rd. NE, Atlanta, 30326
Twisted Soul Cookhouse & Pours	1133 Huff Rd. NW, Atlanta, 30318
The White Bull	123 E. Court Sq., Decatur, 30030
Woo Nam Jeong <b>(new)</b>	5953 Buford Hwy. NE, Atlanta 30340
Xi'an Gourmet House	955 Spring St. NW, Atlanta, 30309

## The MICHELIN Guide in North America

Michelin announced its first North American Guide in 2005 for New York. Guides have also been added in Chicago (2011); Washington, D.C. (2017); California (San Francisco in 2007, statewide 2019); Miami/Orlando/Tampa, Florida (2022); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024) and Quebec (2024).

### About the MICHELIN Guide

Recognized globally for excellence and quality, the MICHELIN Guide offers a selection of world-class restaurants.

- The famous one, two and three [MICHELIN Stars](#) identify establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef.
- The [Bib Gourmand](#) is a designation given to select restaurants that offer good quality food for a good value – often known as personal favorites among the inspectors when dining on their own time.
- The [MICHELIN Green Star](#) honors restaurants that are pioneers in sustainable gastronomy.
- Recommended restaurants and special professional awards are also highlighted by the MICHELIN Guide inspectors.

The MICHELIN Guide remains a reliable companion for any traveler seeking an unforgettable meal and hospitality experience. The Guide was [first published](#) in France at the turn of the 20th century to encourage the development of car mobility as well as tire sales by giving practical advice to motorists. Progressively, the Guide has specialized in restaurant and hotel recommendations. Michelin's inspectors still use the same criteria and manner of selection that were used by the inspectors in the very beginning.

The restaurant selections join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay around the world. Visit the MICHELIN Guide website, or [download the free app](#) for iOS and Android, to discover every restaurant in the selection and book an amazing hotel.



Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently in more than 45 destinations, the MICHELIN Guide has become an international benchmark in fine dining.

All restaurants in the Guide are recommended by Michelin's anonymous inspectors, who are trained to apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated.

To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality; mastery of cooking techniques; harmony of flavors; the personality of the chef as reflected in the cuisine; and consistency over time and across the entire menu. These criteria guarantee a consistent and fair selection so a Starred restaurant has the same value regardless of whether it is in Paris, New York or anywhere else in the world.

#### **About Michelin North America, Inc.**

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Greenville, S.C., Michelin North America has approximately 23,500 employees and operates 35 production facilities in the United States ([michelinman.com](http://michelinman.com)) and Canada ([michelin.ca](http://michelin.ca)).

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#### **About Michelin**

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. ([www.michelin.com](http://www.michelin.com))

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