

# Atlanta's Report Card: Grading the 2015 Food Scene

By Christopher Hassiotis | December 28, 2015



People say Atlanta's got a great food scene. And it does! But what *exactly* does that mean? That all the food is delicious, all the time, and that service is perpetually great? Sadly, it doesn't. The hospitality industry comes with many moving parts and different aspects that influence one another, leading to any number of experiences. What's going well? What needs work? Read on for an assessment of how things stand at the end of 2015.

## Design

Atlanta has a lot of good-looking restaurants. Diners are becoming more sophisticated, expecting nice surroundings when shelling out the big bucks. We're most excited by the look of places like Little Trouble and Atlas. Admittedly, those are wildly different spots — but whether it's the neon-tinged industrialism of the former or the refined, private-club-meets-museum vibe of the latter, we're finally getting away from the samey-samey of Edison bulbs and warehouse chic that dominated the 2000s. Props to newcomers Himitsu, Le Fat, Marcel and Eight Sushi for being so attractive too. We're also happy much of the design work is being done by Atlanta-based studios like ai3, Square Feet, Smith Hanes and the Johnson Studio.

**Grade: B**