



More pleasure for your business

Whether or not you land the deal, have a great meal to go with your business meeting

By HOPE S. PHILBRICK

AGNES & MURIELS: TO HELP ALLEVIATE tension during even the toughest negotiation, head to Midtown's mainstay, where the comforts of home are sure to help put you at ease. Cuisine billed as "good old-fashioned Mom food with a modern twist" and served on retro dishware has drawn an eclectic crowd to this converted brick bungalow for 11 years — proof that this "mom" can cook.

Even if your boss is watching, it's A-OK to order the martini salad. You won't get a hangover from the baby lettuce tossed with plum tomatoes, red bell peppers, basil and shaved parmesan drizzled with balsamic vinaigrette, optionally topped with grilled chicken or salmon, but your tastebuds will get a flavor buzz.

The menu also features comforting dishes like spinach crabcake salad, turkey meatloaf, Coca-Cola barbecue ribs, fried green tomato burger, "boneless" buttermilk fried chicken, Yankee pot roast, red velvet cake and banana pudding — all at prices that won't strain your expense account.

MURPHY'S: THIS LANDMARK IN Virginia Highlands

might be your boss's favorite restaurant, but even if you're there interviewing for a new job with a competitor it's worth the risk of getting caught.

The dishes prepared by Chef Gregg McCarthy reflect the season and are sure to inspire answers to even the toughest interview question. If your interviewer asks for a recommendation, suggest the hanger steak brochette with chimichurri sauce, jicama salad and avocado or the seared bay scallops with English peas, asparagus, artichokes, herb broth and angel hair pasta for your host to prove that you have excellent taste. Other popular items include the sautéed crab cakes with vegetable escabeche, shoestring potatoes and chile mayonnaise and the salmon BLT with roasted tomatoes and smoked bacon.

If a toast is in order, the wine list features a variety of Champagnes and sparkling wines alongside other whites and reds from around the world, served by the bottle, glass or half-glass.

THE PECAN: NEED TO IMPRESS A CLIENT who's flying in just to meet with you? Head to The Pecan



Impress clients in College Park at The Pecan, where a good meal sets the tone for win-win business.

in College Park and you can linger over a meal and then conveniently zip back to the airport to catch the return flight.

Open just one year, The Pecan is the creation of Chef Tony Morrow, who chose passion over security when he walked away from a successful corporate career to attend culinary school. He trained at several Buckhead Life Restaurants before breaking out on his own with The Pecan.

The menu features upscale Southern dishes like Tybee Island Crab Cakes, Black Angus beef burger, shitake burger with roasted peppers, salmon croquettes and pepper jack grits with dill hollandaise sauce, blackened shrimp with Cajun crème sauce over pepper jack grits, blackened shrimp, sweet potato tart and pecan pie.

White tablecloths and top-notch service will give any meeting held here a touch of class.

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Murphy's
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The Pecan
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