



## Getting Fresh

Chefs who keep a garden steps away from their kitchen bring new meaning to the word fresh:

**Atkins Park Tavern**—Chef Andrew Smith's rooftop garden grows herbs, tomatoes and jalapeños nourished by composted restaurant waste and water collected from the air-conditioning system. 404-876-7249, [www.atkinspark.com](http://www.atkinspark.com)

**Canoe**—Old menus become mulch for Chef Carvel Grant Gould's half-acre garden, while two beehives yield sweet honey. 770-432-2663, [www.canoeatl.com](http://www.canoeatl.com)

**Ecco (pictured above)**—Composted restaurant waste feeds six beds of heirloom varieties of cucumber, eggplant, tomato, melon, pepper and herbs in Chef Micah Willix's rooftop garden. 404-347-9555, [www.ecco-atlanta.com](http://www.ecco-atlanta.com)