



Steven Satterfield



Ron Eyester

## Chefs We Love

These chefs aren't celebrities. Not yet anyway. Because we think it's only a matter of time until they're household names. Taste any of their creations, from Southern comfort foods to twists on Spanish classics, and we bet you'll commit their names to memory. **BY HOPE S. PHILBRICK**

### STEVEN SATTERFIELD

"I approach the menu thinking about what I would want to eat if I went out to dinner," says Steven Satterfield, co-owner and executive chef of Miller Union. "It's as simple as it gets." Though the menu changes frequently, ingredients that are seasonal, sustainable and of high quality are always on the menu. "I'm a creative person and want to express locally-raised foods including produce, meats and cheeses," he says. "That parameter forces you to be creative on a daily basis depending on what you can get your hands on. It's kind of an old-fashioned idea before the industrialization of food and it's

near and dear to my heart. I think it's important to support local agriculture." Popular menu items include slow-braised rabbit with wild mushrooms and grits, egg baked in celery cream with rustic bread, chicory lettuces with grapefruit and shallot vinaigrette, and griddled chicken with roasted carrots and braised cabbage. [999 Brady Ave., 678-733-8550, [www.millerunion.com](http://www.millerunion.com)]

### RON EYESTER

Fresh ingredients are Ron Eyester's passion. Thus, "we're constantly challenging ourselves to source as much as we can from Georgia," he

(TOP) COURTESY MILLER UNION; (BOTTOM) COURTESY ROSEBUD

