

# Comfort food

Entertaining out-of-town guests or just to satisfy a craving, head for comfortable Southern cuisine

By HOPE S. PHILBRICK

**FROM SCRATCH FOR UNDER \$10? DON'T** question it, just savor the unbelievable reality. Since 1995, Crescent Moon Eatery has been transforming fresh ingredients into dishes to tickle your taste buds more than your wallet.

Serving breakfast, lunch and dinner seven days a week, the menu features a variety of traditional and modern dishes. Many are classic Southern cuisine, like the Dixie Delight with its two eggs, ham, grits and red-eye gravy. Also try the fried chicken, pulled smoked barbecue pork and fried green tomatoes.

Other dishes let your mouth travel the world tasting items like the Belgian waffles, Texas burrito and southwest chicken salad.

The friendly, diner-like atmosphere plus reasonable prices can equal having to wait in line for a table during peak hours, but it's worth it.



Delight with

**THE FLYING BISCUIT CAFÉ WAS** recently purchased by Raving Brands, Inc., the restaurant group responsible for Moe's and other chains. They have plans to franchise the Biscuit across the nation, but here in Atlanta, we'll always have the advantage of being able to dine at the original location in Candler Park and its first sibling in Midtown.

Artistic décor gives the cafes a casual, relaxed personality, and friendly servers make first-timers feel like regulars. But the food is the big draw.

Open for breakfast, lunch and dinner, the menu features an eclectic mix of healthy and hearty dishes. Whether you stick with the classics or go for the gusto with pan seared ostrich tenderloin served with caramelized tomato chutney, mashed potatoes and sautéed spinach, you'll kick yourself if you don't leave room for at least one of the infamous namesake biscuits. Thick and fluffy, they could make even the most die-hard Yankee fall in love with the South.

**SWEET LOWDOWN OPENED IN NOVEMBER,** presenting traditional Southern cuisine with a twist. Its unique, modern turn comes compliments of Executive Chef Carmen Cappello, who worked previously at M!X restaurant.lounge.bar.

The lunch menu is based on standards like burgers, chicken sandwiches, pulled pork tacos, blackened salmon, meatloaf, chicken pot pie and the Big Daddy Po-Boy. The Po-boy can be made with oysters, shrimp or catfish.

The dinner menu showcases updated Southern classics like shrimp and grits, baby back ribs, crispy catfish and fried chicken. Side items boast bolder creativity like fried pickles with balsamic reduction sauce and buttermilk blue cheese dressing, as well as bluefin tuna cubes with smoked garlic aioli, cornflakes and sesame.

The interior by Brian Patrick Flynn (TBS' "Movie and a Makeover") blends



The Sunflower Room at the original Flying Biscuit in Candler Park draws an eclectic mix of people.

elements as varied as bold animal prints and brushed aluminum. The result is a very inviting, comfortable space.



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DINING

## CRESCENT MOON EATERY \$

Northlake Mall — 4800 Briarcliff Rd.  
678-937-9020  
Decatur — 174 W. Ponce de Leon Ave.  
404-377-5623  
www.crescentmooneatery.com

## THE FLYING BISCUIT CAFÉ \$\$

Candler Park — 1655 Mclendon Ave.  
404-687-8888  
Midtown — 1001 Piedmont Ave.  
404-874-8887  
www.flyingbiscuit.com

## SWEET LOWDOWN \$\$\$

942 Peachtree St. NE.  
404-207-1324  
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