

Daybyday

Avoid slipping into a rut at eateries where menus that change daily keep things fresh

By HOPE S. PHILBRICK

SOUPER JENNY: Waiting in line, which is common at Souper Jenny, a popular lunch spot, may bring back memories of your school cafeteria. But one bite of the food banishes the comparison.

The menu includes creative salads, sandwiches and wraps such as curry chicken salad, tuna salad with raisins and apples, egg salad and vegetarian pasta salad.

But as the name suggests, the gourmet-caliber soups steal the show. The only standard is 'My Dad's Turkey Chili,' a recipe that Chef/Owner Jenny Levison borrowed from her father.

Other soups featured as the menu rotates include chicken tortilla, tomato basil, mushroom barley and chicken noodle. Cold soups keep the crowds coming in summer, though the place does close for the month of August.

Slurp in comfort seated in a cozy space decorated with homey touches like plush cushions, flickering candles and colorful dishes. Credit cards aren't accepted, but the reasonable prices mean you won't need a big wad of cash.

the
FARMHOUSE
at serenbe

THE FARMHOUSE AT SERENBE: Unless you're driving a hybrid, it might seem like you're missing the point to visit The Farmhouse just for dinner. After all, the place focuses on fresh, organic produce and is the heart of the enviro-community Serenbe, all the way down in Palmetto, a bedroom community that is seeing an influx of gay residents and commuters in recent years due to lower real estate prices.

But the creations of Chef Tony Seichrist, who worked under Hugh Acheson at the highly lauded Five & Ten in Athens, are a strong temptation to drive 32 miles southwest of Atlanta.

So carpool.

The menu lifts Southern classics like fried chicken, rainbow trout and catfish to new heights. Seasonal offerings like roasted venison will have you weeping at the sight of the blooming gardens that signal the changing weather. Two meat entrée options are offered each night as well as one vegetarian special.



The best news: a three-course dinner is \$33 per person Thursday through Saturday, and Sunday's hearty two-course meal is \$22 per person. That leaves you enough cash for gas.

WOODFIRE GRILL: The emphasis at Woodfire Grill is on local, organic and artisan products. The fresh, seasonal philosophy permeates all aspects of the menu, from starters through desserts, even garnishes, stocked wines and beers, and made-to-order cocktails.

It's a difference you can taste, making the higher-end prices worth a splurge.



The atmosphere, the commitment to local and organically grown ingredients, and the wide variety of daily specials make Woodfire Grill worth a splurge.

Chef/Owner Michael Tuohy is hands-on from the front-end of the food chain. He recently visited a farm to select a pig for slaughter. The pork appears on his dinner-only menu in weeks to come — from sausage and ham to pancetta.

Other options like seafood, poultry, beef and vegetarian creations vary by season and the creative kitchen team's whims.

Works by local artists decorate the space, but the focal point is the grill and rotisserie oven in the center of the comfortable dining room.

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SOUPER JENNY

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