

ECCO-FRIENDLY DINING

A leader in earth-friendliness, **ECCO** is the first restaurant in Georgia to have no dumpster—meaning it has zero garbage because everything is recycled or composted. That compost is put to good use on the roof-top garden, nourishing fresh herbs and vegetables that find their way into the tasty European-inspired dishes (honestly, the food is so good, most of the plates are almost licked clean!). Ecco was also the first Georgia restaurant to receive Green Food-service Alliance certification, a program of the Georgia Restaurant Association. 40 7th St. NE, 404-347-9555, www.ecco-atlanta.com

GREEN IS GOOD

Eating green doesn't just mean eating your veggies. These restaurants serve delicious fare while putting Mother Nature first:

» **Canoe** Chef Carvel Grant Gould led the effort to build a one-acre garden on the property, which includes 10 raised beds, two compost bins, a beehive and chickens. 770-432-2663, www.canoeatl.com

» **Goin' Coastal Seafood** This seafood spot serves only fished or farmed seafood from the U.S. and Canada that can exist over the long term without compromising species' survival and the health of the ecosystem. 404-941-9177, www.goincoastalseafood.com

» **Ruth's Chris Steak House** All four Atlanta-area locations collect spent grease for biodiesel fuel, use eco-friendly recyclable containers, have on-site recycling programs and use a paperless payroll system. www.ruthschris.com

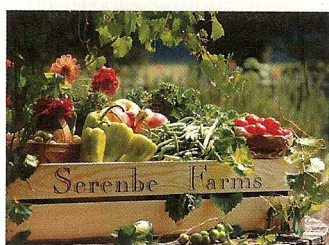
» **The Hil at Serenbe** Farm-to-table is a quick trip here, since most produce is sourced from the property's biodynamic farm. And talk about full circle:



Chef Hilary White's kitchen scraps are composted and put to use back at the farm where the food grew. 770-463-6040, www.the-hil.com

» **La Tavola Trattoria** Part of the first Carbon Neutral Zone created in the U.S., La Tavola and 17 other neighborhood businesses helped establish the ground-breaking eco zone—known as The Corner of Virginia-Highland—by purchasing carbon offsets of its residual greenhouse gas emissions. 404-873-5430, www.latavolatrattoria.com

» **Miller Union** Chef Steven Satterfield showcases local, sustainable ingredients. Additionally, by composting and recycling, the restaurant diverted over 45 tons of food and other materials from landfills in 2010. 678-733-8550, www.millerunion.com —HSP



Top to bottom: Goin' Coastal Seafood; produce from Serenbe Farms