

SO SOUTHERN VOICE VO

DINING

Tap: A Gastropub

1180 Peachtree St.
404-347-2220
www.tapat1180.com

Strip: Steak, Seafood, Sushi

245 18th St.
404-385-2005
www.heretoserverestaurants.com

Kevin Rathbun Steak

154 Krog St.
404-524-5600
www.kevinrathbunsteak.com

Success breeds success

Restaurant empires built on triumphs in earlier ventures

By HOPE S. PHILBRICK

Three of the newest culinary spots to hit Atlanta's dining scene come from established companies that local diners already know and love. These growing empires serve up evidence that success does indeed beget more success.

TAP: Concentrics Restaurants — the force behind ONE.midtown kitchen, TWO.urban licks, TROIS.piebar, Murphy's and Lobby at Twelve — opens what may be their best concept yet.

Tap: A Gastropub, billed as "a convivial place to have a pint," boasts the relaxed, friendly atmosphere any neighborhood pub should. An eclectic crowd fills the large patio that overlooks Midtown.

The imbibing menu features 21 beers and four sparkling wines by the bottle, plus 21 beers and 16 wines on tap. The beer selection showcases small U.S. and large European breweries.

The menu features seasonal, innovative creations by Chef Todd Ginsberg. Alaskan halibut with creamed peas and spatzle, lamb chop with mushroom ravioli, pub burger with square cheese and English muffin, and a prosciutto, brie, fig marmalade and pate sandwich. Many plates are priced under \$10.

STRIP: The latest creation of Chef Tom Catherall joins the Here To Serve Restaurants family that already includes Twist, Shout, Prime, Noche, Goldfish, Posh, Prime and Lola. Located in Atlantic Station, the three-level facility boasts bars and patios on each level, plus a rooftop deck and ultra-modern décor. The second floor includes a 20-seat sushi bar and VIP tables with bottle service. An in-house DJ plays tunes each night, and a dance floor is available.

The menu by Catherall and Executive Chef David Silverman features steaks, sushi and teasers. Selections include new sushi rolls with brown rice, signature salads like the unwrapped summer roll with shrimp and pork, mixed greens and cilantro, sandwiches and burgers, and entrées like fried twin lobster tails, rotisserie chicken and 18-ounce ribeye. Most dinner entrées are priced under \$25.

KEVIN RATHBUN STEAK:

Chef Rathbun opens his third restaurant with



At Tap: A Gastropub, Concentric Restaurants conceived marmalade.

this self-titled new eatery that joins the acclaimed Rathbun's and Krog Bar. The new 180-seat restaurant designed by The Johnson Studio has an extended wine tower, wooden ceilings, an open kitchen and two private dining rooms.

Innumerable steak options can be topped with Pinot Noir vinaigrette, Stilton Bleu cheese butter, black truffle butter, peppercorn sauce and more. Alternate selections include Scottish salmon slab with candied pecan butter, roasted duck breast with red curry jus, diver scallop Rockefeller, Ansley Farms chicken and more.

Sides range from standards like creamy mashed potatoes to unexpected finds like jalapeño creamed corn with scallions.