

fyi

CHATTANOOGA

MARCH 27, 2016

EVERYTHING YOU NEED TO KNOW:
WHAT'S NEW • WHERE WE WORK
WHERE WE LIVE • WHERE WE PLAY
HELPFUL CONTACTS AND MORE

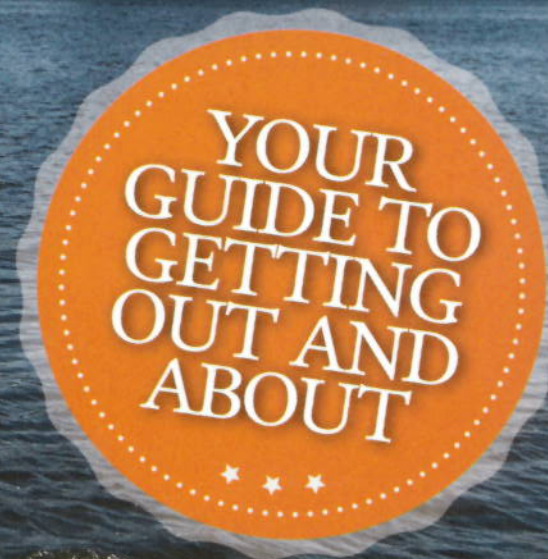
GREENWAY EXPANDING
URBANISM PUTTING EVERYTHING
WITHIN ARM'S REACH

FOODIE CRAZY
CHATTANOOGA FILLING UP
WITH NEW RESTAURANTS



AS SEEN HERE

FACES AND BRANDS
YOU'LL RECOGNIZE



GOOD CHOICE: START WITH FRIED GREEN TOMATOES SERVED WITH PIMIENTO CHEESE AND HERB AIOLI (\$5) FOLLOWED BY A REUBEN WITH HOUSE-SMOKED CORNED BEEF (\$9).

MERV'S

8968 DAYTON PIKE, SODDY-DAISY | 423-451-3033 | WWW.MERVSBURGERS.COM

Long known as serving one of the best burgers in town, Merv's opened a second location in Soddy-Daisy in February 2016, offering a place for families to gather for a burger and conversation in a laid-back atmosphere.

GOOD CHOICE: BURGER ALL THE WAY (\$8.25) AND FRIES (\$3.75-\$4.99).

PUCKETT'S GROCERY

2 WEST AQUARIUM WAY | 423-708-8505 | WWW.PUCKETTSGRO.COM

Puckett's has been a Nashville-area landmark for years and opened in Chattanooga in January 2015, quickly establishing itself as one of the best places in town for down-home vittles. If you want groceries, go elsewhere. That's just part of Puckett's history, as is live pickin' and singin' on Friday nights.

GOOD CHOICE: CHICKEN-FRIED CHICKEN — BONELESS CHICKEN BATTERED AND TOPPED WITH WHITE PEPPER GRAVY AND SERVED WITH MASHED POTATOES AND GREEN BEANS (\$13.99).



Ryan Coulter, the chef at Main Street Meats, sets a pan of freshly cooked meatloaf out to cool. The old-school butcher shop now has a restaurant component.

STIR

1400 MARKET ST. | 423-531-7847 | WWW.STIRCHATTANOOGA.COM

With an astounding 350 brands of liquor, a dedicated ice chef who creates amazing sculptures and artisan ice for drinks, as well as

an oyster bar and a menu that's locally inspired, Stir is stirring things up among foodies in town, breathing new life into the Chattanooga Choo-Choo.

GOOD CHOICE: TO DRINK: THE BOXCAR, MADE WITH APPLE BRANDY, TENNESSEE MOONSHINE, ORANGE LIQUEUR AND FRESHLY SQUEEZED LEMON JUICE. **TO EAT:** A DOZEN OYSTERS (\$14.95) OR SIMPLY THE BEST FRIED SHRIMP, SERVED WITH FRIES, TURNIP SLAW AND STIR SAUCE (\$15.95).

SOUTHSIDE SOCIAL

1818 CHESTNUT ST. | 423-708-3280 | WWW.THESOUTHSIDESOCIAL.COM

A restaurant that's a playground for all ages, offering everything from skee ball to pool and bowling inside. Outside, there's corn hole, bocce ball and horseshoes. Oh, and there's food when you tire of gaming. Southside Social quickly became the most fun place in town for the active set when it opened in February 2015.

GOOD CHOICE: BISON BURGER (\$14); GRILLED CHICKEN QUESADILLA (\$9).

MAIN STREET MEATS

217 E. MAIN ST. | 423-602-9568 | WWW.MAINSTREETMEATSCHATT.COM

Opened four or five years ago as a butcher shop, Main Street Meats expanded in August 2015

to include a 40-seat restaurant. Chef/restaurateur Erik Nielson, the chef/owner of Easy Biscuits, offers hand-crafted bourbon and a menu with fresh vegetable salads and entrees as well as cuterie plates filled with meats from the butcher shop next door — yes, it's still open.

GOOD CHOICE: AN OLD FASHIONED OLD GRAND-DAD BOURBON, SPICED APPLE SYRUP, ANGOSTURA BITTER, PEYCHAUD'S BITTERS (\$8), AND SOUTHWEST FARM'S NEW YORK STRIP WITH BOULAY LAISE AND CHEDDAR POTATO GRATIN (\$28).

ROBAR COCKTAIL BAR

191 CHESTNUT ST. | WWW.THEROBAR.COM

Restaurateur Rob Gentry (Blue Plate Diner) picked up a 1950s cocktail book and created a concept for Chattanooga's cocktail hour. The small bar, which opened in May 2015, is intimate with handcrafted cocktails from yesteryear and a small menu of hors d'oeuvres such as crab wontons, cream of havarti cheese toast, herb goat cheese dip and chocolate strawberries.

GOOD CHOICE: A SINGAPORE SLING (\$12.50) PAIRED WITH BEEF TENDERLOIN SLIDERS (\$10) OR STEAMED MUSHRIMS WITH FRIES AND GARLIC MAYO (\$9.50).



Robar, a new 650-square-foot cocktail and wine focused bar which sits adjacent The Local 191 and Blue Plate, is one of several new restaurants on the local food scene.