

HER VIEW

Simply delicious

MISSION + MARKET

Chef Ian Winslade officially opened MISSION + MARKET in Buckhead's Three Alliance Center in April, and Northside Woman was invited to check it out.

Having lived in Atlanta for more than 30 years and a frequent diner at Winslade's Virginia-Highland eatery Murphy's, I was excited to try out his new venture in Buckhead.

MISSION + MARKET's large contemporary-designed dining room includes an eight-seat chef's counter, a 16-seat bar and a wrap-around patio with amazing city views.

Maitre d' Clinton Dillard was there to greet and quickly seat us, even with the after-work dinner rush.

Our server, Blue, recommended one of their unique craft cocktails and the butter-basted clams to start. Both were fantastic. The smoked bacon garlic clam broth and grilled bread were amazing, and the clams were the best I have ever had.

We followed that with the MISSION + MARKET steak with the pesto chimichurri and the seared black sea bass. Again, the flavors were over the top.

But we couldn't stop there. We had to try the butter pound cake with a bourbon cream sauce!

What a fantastic evening. I highly recommend this place.

www.missionandmarketatl.com



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PAFFENBEN PHOTOGRAPHY



19 NORTH



Located in the newly remodeled Marriott Hotel on

Windward Parkway in Alpharetta, 19 NORTH offers Southern flair, featuring regional favorites from local farms and nearby breweries. Lucky for us, Northside Woman was offered the opportunity to sample their menu.

Our hosts, Colm Reid and Jenny Ehlers, made us feel at home from the start with one of the restaurant's signature cocktails, *The Alpharetta*. A blend of Old 4th Ward gin (from Atlanta) and muddled blackberries, the cocktail was refreshing and paired well with 19 NORTH's house-made kettle chips and onion dip and their blackened redfish tacos.

Next, we sampled the shrimp and grits and the bone-in New York strip. The stone-ground hot tomato jalapeño cheddar grits were from Nora Mills in Helen, Georgia. Both entrees were very rich in flavor and freshness.

We were recommended the fried banana split for dessert — and it was amazing! The crispness of the fried banana topped with the cold Neapolitan ice cream sent us over the top.

Stop by and check out 19 NORTH if you're in the area or if you have guests staying at the hotel. Make sure to ask if Colm is around. He is the restaurant's director of food and beverage, he has been with Marriott for 25 years, and started off as a bus boy many years ago! <https://bit.ly/2IBXpY5>

LET'S TALK!

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