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South City Kitchen: Southern tradition with a contemporary flavor

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Southern cuisine merged with an upscale urban ambiance is what makes South City Kitchen amazing. With two metro Atlanta locations – Midtown and Vinings -- this timeless eatery prides itself on serving contemporary southern cuisine using the freshest ingredients. SCK Vinings is led by Executive Chef Chip Ulbrich, whose experience in fine dining genuinely adds a touch of elegance to South City Kitchen's notable comfort food. The considerate and knowledgeable wait staff, delicious gourmet dishes and ideal location makes SCK Vinings a must-try restaurant for every culinary enthusiast.

Guests can choose to enjoy their meal in the cozy dining area with dim lighting and plush booths or outside on the lively and spacious patio. Once that decision is made, diners may want to start off with



cocktails from the oversized bar or a quality wine from SCK Vinings' extensive wine reserve extending from floor to ceiling.

Healthy appetites will be accommodated; with all of the delicious appetizers, guests will want to choose more than one. Consider

starting off with their famous Fried Green Tomatoes served with goat cheese and sweet red pepper coulis; the Seared Sea Scallops with roasted mushrooms, butternut squash puree and truffle crème fraiche; the "Low and Slow" Smoked Pork Shoulder served with a short stack

of jalapeño-corn griddle cakes and three signature barbeque sauces; or the Georgia Gouda Fritters served with pear slaw and barbeque aioli.

SCK Vinings entrees lack nothing when it comes to taste, texture and flavor. Chef Ulbrich uses his culinary creativity to present well-portioned, palate-pleasing dishes such as the Buttermilk Fried Chicken served with whipped potatoes and thin green beans and bourbon gravy; Chicken and Dumplings – mustard-crusting chicken breast, garlic potato dumplings, baby watercress and tasso gravy; 420 Ale-Braised Beef Short Rib served with buttermilk mashed potatoes, Brussels sprouts and cippolini; the Crisp Fried Catfish with caramelized poblano chilies and shallots, butterball potatoes and lemon caper vinaigrette; and the must-try Sautéed Shrimp and Scallops served with creamy stone-ground grits and garlic gravy.

For a happy ending, diners

should indulge in SCK Vinings' delectable "Southern Sweets." Choices range from Old Fashion Chocolate Buttermilk Cake with fresh whipped cream; Seasonal Fruit Cobbler; Banana Pudding with banana pastry crème, ripe bananas, fresh cream and homemade vanilla wafers; Chocolate Pecan Tart served with chocolate sauce, caramel and vanilla ice cream; Lemon Buttermilk Chess Pie with candied lemon, fresh cream and mint; or their assortment of homemade ice cream and sorbets.

Whether visiting for a remarkable regional dinner from 5:00 p.m. to 10:00 p.m. or enjoying an authentic Southern Sunday brunch from 10:00 a.m. to 3:00 p.m., SCK Vinings proves that southern hospitality will never go out of style.

For more information, visit www.southcitykitchen.com or call (770) 435-0700 to make reservations.

