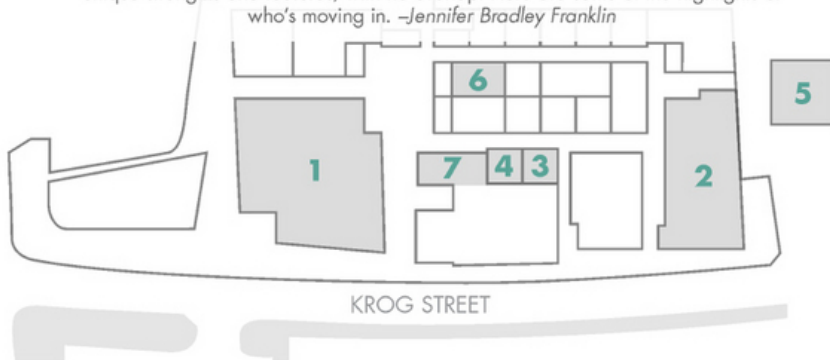


[NOW IN ATLANTA]

HOT HOOD

TO MARKET! TO MARKET!

Next year, Old Fourth Ward's historic Atlanta Stove Works building will open as **Krog Street Market** (krogstreetmarket.com), a culinary and boutique shopping destination reminiscent of NYC's Chelsea Market. "Instead of merchandising a shopping center based on uses, we are merchandising based on users and personalities," says Lily Heimburger of SRS Real Estate Partners and unofficial curator of the building's tenants. As a result, this mammoth stop along the walkable BeltLine will feature tenants all with unique strengths and features, with no overlap. Here are some of the highlights of who's moving in. —Jennifer Bradley Franklin



1. Superica is reigning Atlanta restaurant emperor chef Ford Fry's first foray into Tex-Mex. Inspired by Austin's thriving street-food scene, he'll partner with chef Kevin Maxey for a comfortable indoor-outdoor space with live music and zesty bites.

2. Former *Top Chef* contestant Eli Kirshtein helms **The Luminary**, an American brasserie, serving updated bistro fare. "The restaurant community is extremely excited to see him start his own place," says Heimburger of the 3,400-square-foot eatery.



3. French Market Florist will have a precious storefront, turning out organic-feeling flower

arrangements that range from rustic to high-end. "John and Cindy Tarrant are farmers and florists at heart," Heimburger quips.

4. Pannus Bakery's tiny jewel box of a shop (just 400 square feet) will turn out authentic Hispanic and European sweets (think mantequillas, tiramisu, palmiers) and savory baked goods. "Chef Xanic Dunning embodies everything I love about the neighborhood and the project," says Heimburger. "She's young, talented and makes a mean ham and cheese empanada."



5. The Collective will settle in a new home (relocating from nearby Inman Park digs) in the detached Cottage building. The restored historic home on the KSM grounds will showcase vintage items, local art and gifts from 65 craftspeople and artists.



6. The team behind **The General Muir** will present **Fred's Meat & Bread**, a burger and sandwich counter serving hot dogs, banh mi, po'boys and cheesesteaks. Since chef Todd Ginsberg's burger has earned him a cult-like following in town, carnivores are drooling over the opening.

7. The Spotted Trotter will open a full butchery, charcuterie and cheese shop. "Bacon makes everything better," Heimburger says, "and Megan and Kevin Ouzts have the best bacon in town!"

SALON SAVVY

Here We Glow

Buckhead's latest beauty and blowout salon offers daily glow on the go.

When Atlantans said they were too busy for blowouts, Paige Perkins wasn't about to agree. By opening **GlowDry** in Buckhead this fall, the former brand strategist delivered just the blow-dry and beauty bar Atlantans have been begging for—boasting an easy-to-book appointment system, 7AM start times and a bevy of beauty benefits.

Its high-polish, New England nautical interiors (designed by Atlantan Heather Hogan Roberts) invite clients into the lap of luxury, complete with iPad minis, infused waters, hand massages and—naturally—some of the top stylists in the city. Five-minute makeup touch-ups are on the house, while \$55-a-pop airbrush applications, incorporating products from the fab Face Atelier, ensure that everyone leaves looking gorgeous.

3722 Roswell Road NE, myglowdry.com —Kate Abney

GLOWDRY PHOTO BY SARAH DORIO, SPOTTED TROTTER PHOTO BY GREG DUREE

