

Atlanta's incredible, edible deviled eggs

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It's officially Spring in Atlanta! And with the dusting of yellow and warmer temps comes picnics and potlucks. The one dish that seems to appear at both regularly is the incredible, edible deviled egg. Now, if you want to avoid the pollen – or the potlucks – the chefs of Atlanta have you covered. Everything from quail to bacon marmalade, what they are doing with deviled eggs will have you ordering them by the dozen.

For more classic Southern treats – and the not so classic- tune into Atlanta Eats at 10:30 every Saturday and Sunday on Peachtree TV. We'll be eating our way through this fine town and showing you where you should be chowing down.

Grain



This new Midtown spot has been making waves with their seasonal cocktails. When you want something to nibble on while exploring the drink menu, they have you covered. The

Seven Lamps and Cypress Street alum that opened Grain have filled the menu with small bites like oysters, and of course, deviled eggs. Their version is a customer favorite and made with dijon, salami, shallot, sorghum, and country ham — giving them a bit of a kick. And at only \$5, you don't have to share.