

MODERN LUXURY

# JEZEBEL

Atlanta as we see it

## 2015 BEST OF ATLANTA

The City's Buzzworthy  
Winners in Beauty,  
Fashion, Dining  
& Beyond

Spring  
Party  
Snaps

## GOING FOR GOLD

Ryan Reynolds Talks New Films, Fatherhood and What's Next

## #BROTOX

The Low-Down  
on Dude Pampering

Sweet  
Eats:

Georgetown Cupcake  
MAYA Steaks & Seafood  
Community Smith and More

## Meat Your Match

JEZ plans your next meal with our fave charcuterie plates and beverage pairings. Bon appétit!

By Debrah Smith

### 8 Grain

One of the most creative charcuterie plates on this list (chocolate salami, anyone?) features meats house-cured by chef Drew Van Leuvan of Seven Lamps. Do not skip the one-of-a-kind mortadella mousse sandwiched between a Sicilian pistachio macaron. From \$7, Midtown, @grainbaratl

**Pair It With:** Celebrated barman and co-owner Kevin Bragg suggests Green Flash IPA or Rodenbach sour beer for its acidity.