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JEZEBEL

Atlanta as we see it

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Stargazing:

Chris Wood
Arielle Kebbel
& Carrie Underwood

PHASE:3

MARKETING AND COMMUNICATIONS

EDITORIAL

editor's note

ALL FOR THE BEST

appearance on *Shark Tank*. We're also sharing our latest obsessions, such as Vixen Workout, where you'll burn cals by booty-popping Rihanna-style; Biltong Bar, the hot new hangout from Cape Dutch, Yebo and 10 Degrees South owner Justin Anthony; and Villa Savannah, a new California-chic apparel and furniture store on the Westside. Finally, don't miss "The Breakfast Club," in which we're rounding up the latest brunch menus to hit the A. Bottomless mimosas, please!

EAT + DRINK + PARTY

113 Meat & Greet

Pull up a seat at Ponce City Market's Biltong Bar.

Eat+Drink+Party

#HappyHour



Biltong Bar is the latest concept from JEZ's "100 Hottest Restaurants" king, Justin Anthony of Cape Dutch.

Biltong Bar
Ponce City Market
675 Ponce de Leon Ave.
678.515.0620
biltong-bar.com
@biltongbaratl

Meat and Greet

After a 2015 excursion to South Africa, restaurateur Justin Anthony, the mind behind global hot spots Cape Dutch, 10 Degrees South and Yebo, returned with a new meat-laden concept, **Biltong Bar**. Extending Anthony's cadre of South African-inspired eats to Ponce City Market, Biltong Bar is an epic foray into the world of biltong, South African beef jerky, and the first concept of its kind in the United States. But this isn't your typical watering-hole fare. Cuts of certified Angus beef are air-dried in-house for seven to 10 days and are rubbed with aromatic spices to further enhance the flavor. "[Biltong] allows us the opportunity to draw inspiration from traditional South African cuisine, enhancing the 'grab-and-go' experience but with a sit-down component," says Anthony.

The space, designed by Anthony's wife, Kelly Wolf-Anthony, is full of global charm steeped in dark woods, marble countertops and

bowie knife cutting boards. The menu is a bazaar of unique treats like the go-to biltong, which can be enjoyed with or without fat; savory hand pies, like the ground beef curry bobotie and chicken potpie; and even handcrafted salads. Behind the bar is a serious cocktail program highlighting hefty spirits that pair perfectly with the meat magic. Try the rye-heavy Wicker Man with ginger, honey and 1821 Havana & Hide, or let the force awaken with rum and sherry sipper The Dark Side. South African wines also run the show, with a substantial craft beer list playing second string. "I'm hoping to provide the same unique street-market experience to our guests," says Anthony. So whether you take your fresh-sliced biltong to go or sit down for a one-of-a-kind experience, you can definitely meat us at the bar. —Chris Watkins

Photography by Heidi Geldhauser