

Eating healthy doesn't mean you can't enjoy eating out! We have put together a list of some of Atlanta's best restaurants and their options for ordering according to your diet needs.

Atlas Empire State South The Oceanaire

Aja F&B Atlanta Park 75 Aria Kyma Pricci

Bistro Niko

La Grotta

Rays in the City

Local Three

Divan

Miller Union

True Food Kitchen

Ecco Nilolai's Room



The menu changes daily at Atlas, so when making a reservation, inform staff of any health issues and they will make menu options available on the day of your dining. Gluten-free, dairy-free, vegan, low-salt and low-carb items can be placed on the menu for specific

people. Once you make reservation, the server or chef will be informed of your diet needs upon your arrival.

Chef: Gerry Klaskala & Christopher Grossman

Manager: Jason Babb Phone: 404-600-64-71

Email: info@atlasbuckhead.com

Location: 88 W Paces Ferry Rd NW (Buckhead)



Most menu items are gluten-free because Aja uses cornstarch, not flour. They have vegan and vegetarian options on menu, and the chef will work to make any dish to accommodate food allergies or dietary restrictions. Low-salt, low-carb and dairy-free options are limited, but once you arrive and inform them of restrictions, the chef will alter items to accommodate your needs. There is no need to call ahead as they have alternative ingredients for any allergy.

Chef: Tom Catherall Manager: Mitch

Phone: 404-231-0001

Email: casey.murphy@h2sr.com Location: 3500 Lenox Rd (Buckhead)



Aria will accommodate any guest with food allergies or restrictions. The menu does not list any item as gluten-free or vegan, but the server will be able to show the guest options. While making

reservation, they will ask about any food restrictions so the guest will have multiple options to choose from. Low-carb, low-salt, vegetarian, paleo, shellfish, dairy-free and many more can all be accommodated.

Chef: Gerry Klaskala Manager: Andres Loaiva Phone: 404-233-7673 Email: info@aria-atl.com

Location: 490 E. Paces Ferry Rd. Ne (Buckhead)



Vegan, low-salt, low-carb, and dairy-free options not on menu, ask your Bistro Niko server, and he or she will consult the chef to see what options are available.

Vegetarian and gluten-free options are on menu (gluten-free will be marked with "GF"). There is no need to call ahead; Bistro Niko will accommodate the best they can upon arrival.

Chef: Gary Donlick Manager: Sam Than Phone: 404-261-6456

Email: Sthan@buckheadresturants.com Location: 3344 Peachtree Rd (Buckhead)



Bones can accommodate low-salt and dairy-free requests. Gluten-free, low-carb, vegan and vegetarian should call ahead to ensure there are multiple options available. Bones will accommodate any food allergies or diet restrictions.

Chef: Leonard Lewis & Brent Asip (sous chef)

Manager: Dan Urzendowski

Phone: 404-237-2663 Fax: 404-233-5704

Location: 3130 Piedmont Rd Ne (Buckhead)



Divan offers gluten-free options, but they are not listed as gluten-free on menu. If you are sensitive to salt, ask your server to have your meal prepared without it. When placing reservation, express any food restrictions or allergies to ensure that there will be options and the chef will prepare your meal accordingly.

Offers private dining options

Chef: Justin White Phone: 404-467-4297

Email: Divanatlanta@yahoo.com

Location: 3125 Piedmont Rd. (Buckhead)



Ecco offers a full gluten-free menu. Items that are not gluten-free can be tweaked to become gluten-free. Dairy-free, low-salt and low-carb options can be pointed out by serving staff. The chef will accommodate any food allergies or restrictions. Call ahead to ensure options will be available.

Mediterranean, European Chef: Joshua Perkins Phone: 404-537-2850

Email: info@eccoatlanta.com

Location: 40 Seventh St. NE (Midtown)



The majority of the menu at Empire State South is already gluten-free. Vegan or vegetarian options are available upon request. The menu changes daily, and they are able to accommodate any food allergies/dietary restrictions. Low-carb, low-salt, and dairy-free items will be prepared for guests who call ahead.

Fresh and locally grown ingredients. Modern, authentic Southern foods

Chef: Josh Hopkins

Manager: Jonathan Herrin Phone: 404-541-1105 Fax: 404-541-1107

Email: contact@empirestatesouth.com Location: 999 Peachtree St. (Midtown)



Although there is not a gluten-free menu, there are options on F & B's menu without gluten. Serving staff can show guests which items are available based on their allergies. Call ahead with any food allergies or dietary restrictions to ensure that there will be options. Chef Philippe will accommodate guest with low-salt, low-carb, dairy-free or vegan restrictions.

Chef: Philippe Haddad Manager: Fabrice Phone: 404-254-1797 Email: info@fandb.com

Location: 3630 Peachtree Rd. NE



Kyma offers a whole menu filled with vegan and gluten-free option. The chef will come and speak with the guests who have any other allergies or food restrictions. If you would like to speak with the chef prior, make a reservation and ask to speak with Chef Pano about allergies and food restrictions. They can accommodate any food restrictions.

Chef: Pano L. Laratassos Manager: Nicholas Sousounis

Phone: 404-262-0702

Location: 3085 Piedmont Rd. NE (Buckhead)



La Grotta Ristorante Itailiano offers gluten-free pasta and vegetarian options daily. Call ahead of time with any health issues, such as dairy-free, low-salt, low-carb or vegan diet. The host will notify the chef upon your arrival, and menu items with specific health factors will be offered.

Chef: Antonio Abizanda Manager: Sergio favalli Phone: 404-231-1368

Email: <u>buckhead@lagrottaatlanta.com</u>

Location: 2637 Peachtree Rd. NE (Buckhead)



Local Three does offer gluten-free options on the menu, but items are not marked gluten-free. Servers are aware of these items and will point them out to the guest. Low-salt, low-carb options can also be pointed out. Those who are vegan, vegetarian and dairy-free should call ahead to ensure that there are options available.

Chef: Ben Barts

Manager: Brian Martin Phone: 404-968-2700

Email: info@localthree.com

Location: 3290 Northside Pkwy. NW (Buckhead)



Most of the menu at Miller Union contains gluten-free options and a few vegan and dairy-free options. The food is not salty, but if you are sensitive to salt, they can prepare dishes without. Call ahead with any dietary restrictions or allergies to

ensure there are options available.

Chef: Steven Satterfield Manager: Neal McCarthy Phone: 678-733-8550

Location: 999 Brady Ave. NW (Midtown)



Nikolais Roof offers a gluten-free menu with many options and is veganand vegetarian-friendly. Call ahead with any restrictions or allergies to ensure options are available. The chef will accommodate any guest with food restrictions.

French/ Russian, organic Chef: Stephanie Alderete Manager: Daniel Rudiger Phone: 404-221-6362

Email: info@nikolaisroof.com

Location: 255 Courtland St. NE (Midtown)



The Oceanaire Seafood Room has a whole menu for gluten-free options. Vegan and vegetarian options are listed as well, but vegan is limited. Call ahead to ensure that there will be vegan options available. All fish, steak and most sides are dairy-free. Low-salt and low-carb needs can be accommodated with many

options. Chef Murphy will work with guest to make dish meets his or her needs

Chef: Chris Murphy

Manager: Lawrence Strong

Phone: 404-475-2277 Email: oaat@ldry.com

Location: 1100 Peachtree St. NE



Park75's menu does not list gluten-free or vegan, but they can make accommodations if you call ahead. Some items do not contain gluten, but any food allergies or dietary restrictions can be worked out with chef with advance notice. When arriving to the restaurant, speak to the manager or host, and he or she will let the chef know you arrived.

Free-range meat/Organic, American/European Food

Chef: Robert Gerstenecker Manager: Jose Detaille Phone: 404-253-3840

Email: <u>Jose.Detaille@fourseasons.com</u> Location: 75 14th St NE (Midtown)



Vegan and dairy-free items are limited, so call ahead of time in order to have multiple options. Pricci offers a gluten-free menu, including gluten-free pasta. Ask your waiter for any low-salt or low-carb options. When placing a reservation, notify the staff of any restrictions. The server will suggest items based on guest.

Chef: Piero

Manager: Eddie Valente Phone: 404-237-2941

Location: 500 Pharr Rd. (Buckhead)



Rays in the City does offer vegan options, but they are limited. Most items are already dairy-free; those items that have dairy can be substituted for non-dairy ingredients. All items on menu are made to order, so any allergies and restrictions can be accommodated. No need to call ahead. Tell the server or host when arriving and they will take care of it.

Seafood& Sushi Chef: Ugo Okpareke Manager: Mandy Hall Phone: 404-524-9224

Location: 240 Peachtree St. NW (Midtown)



The Spence does list gluten-free, vegan, or vegetarian options listed on menu. However, they will work with the guest and the chef in order to tweak some items to accommodate any food allergy or restrictions. Ask your server for low-salt, low-carb and dairy-free options

Calling ahead will ensure multiple options will be available.

Chef: Wesley True Manager: Mike Branton Phone: 404-892-9111

Location: 75 5th St. NW (Midtown)



Everything at True Food Kitchen is made from scratch daily, so they can accommodate any allergy. The entire menu caters to guests with food allergies, denoting gluten-free, vegan and dairy-free options. They can make almost everything dairy-free, but it is not noted on the menu. They can also accommodate low-salt and

low-carb needs. Speak with the server and he or she will coordinate with the kitchen to ensure guests' needs are met.

Chef: John Adamson Manager: John Augustine Phone: 404.481.2980

Location: Lenox Square, 3393 Peachtree Rd. NE, Suite 3058B (Buckhead)