



Client Mention:	Holler & Dash
Publication:	Atlanta Magazine
Publication Date:	03/01/2018
Circulation:	1,458,768
Headline:	...Speaking of Biscuits
Link:	PDF

Atlanta



... SPEAKING OF BISCUITS

A GOOD BREAKFAST SANDWICH CAN PERK UP A MORNING. A GOOD BISCUIT BREAKFAST SANDWICH CAN MAKE YOUR WHOLE DAY.

Petit Chou

This Cabbagetown cafe's biscuits, made with buttermilk from Waynesboro's Southern Swiss, provide support for rich, peppery chicken-sausage gravy. Be warned, though: You're going to need a fork. 662 Memorial Drive, 470-270-8996

Little's Food Store

Almost the size of a softball, Brad and Nina Cunard's biscuits are a two-handed affair stuffed with a few slabs of thick-cut bacon, a hard-fried egg, and one melting slice of American cheese. 198 Carroll Street, 404-963-7012

Holler and Dash

The biscuits at this new outpost of the Nashville-based chain are sturdy enough to handle the load of the "Chicken, Set, Go!," a hunk of fried chicken smothered in smoked cheddar pimiento cheese, zapped with a little acid heat from a few pickled jalapeños, and drizzled with sticky, sweet sorghum syrup. 1085 Howell Mill Road, 470-865-5660

Mt. Paran Country Store

Wrapped in plastic and plucked by regulars from underneath a heat lamp, these three-bite biscuit sandwiches feel almost as old-school Southern as the circa-1906 farmhouse they're served in. The filling: American cheese, scrambled eggs, and a thin breakfast sausage patty. 4480 Northside Drive, 404-869-2992

The Shell Station

In the shadow of an I-85 overpass, two women helm a tiny gas station griddle, cooking eggs to fill their cup holder-sized biscuits. Get there early to beat the rush: The biscuits frequently sell out by nine or ten in the morning. 496 Plasters Avenue, 404-724-9208

Star Provisions

Anne Quatrano's housemade sausage biscuit with strawberry preserves was built for the sweet-salty breakfast lover, and her biscuits strike that golden balance of toasty crust on the outside and soft, airy layers on the inside. 1460 Ellsworth Industrial Boulevard, 404-365-0410

AND THEN THERE'S THE CROISSAN-WICH,

last seen as a real trend in the '90s but alive and, incredibly, not too greasy, at **Cafe + Velo**. Try the classic bacon, egg, and cheddar cheese, aka the Penny Farthing. 381 Edgewood Avenue, 404-458-2979

PHOTOGRAPH BY MICHAEL WATSON FOR EAT DRINK AND BE MERRY

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