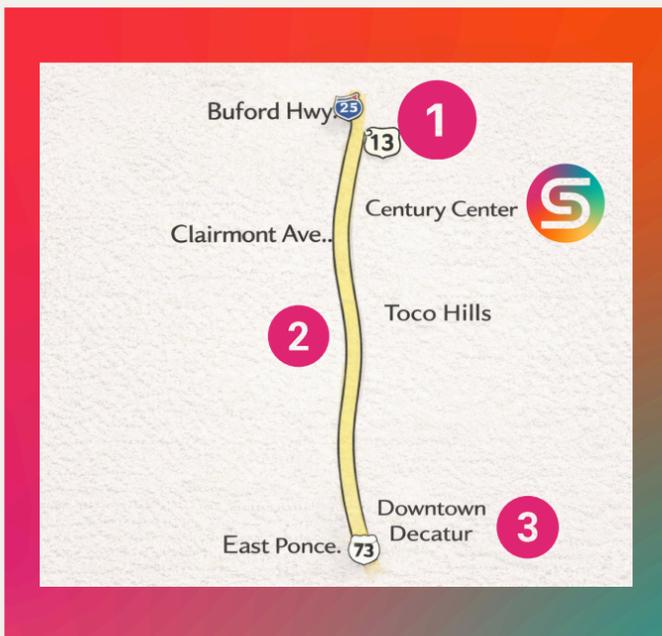




CASIE Restaurant Recommendations

During your visit to the ATL, we invite you to explore nearby dining areas that showcase the area's delightful and international cuisine: the Buford Highway Corridor, Toco Hill, and Downtown Decatur. Team CASIE has compiled our highly opinionated recommendations and grouped them by location to help guide your experience of the diverse culinary scene our community has to offer.



Key:



CASIE Campus/Atlanta Marriott Northeast



Buford Highway (≈ 1 mile north)



Toco Hill (≈ 1–1.5 miles south)



Downtown Decatur (≈ 4–5 miles southeast)

1

Buford Highway (≈ 1 mile north)

Atlanta's food scene shines along Buford Highway, just about a mile from our campus. Find an unparalleled mix of international cuisine along this seven-mile-long corridor. Especially known for Vietnamese, Chinese, and Central American restaurants, you can find any cuisine on Buford. Atlantans treasure this stretch of deliciousness, where you are sure to find some of the city's most authentic and affordable eats.

- **LanZhou Ramen:** Try anything with chewy hand-pulled noodles (after watching them being made). The Hot & Sour Shredded Potatoes appetizer is a revelation. The Steamed Soup Dumplings and Fried Pot Sticker Dumplings are great. Don't take our word for it, Michelin says so too. (Drew Schuler, Odette Schuler, Yvonne McVann, and Thea Murphy)
- **Canton House:** Best Dim Sum in Atlanta! (Suzanne Macpherson)
- **Las Recetas y Antojitos de la Abuela:** Translated directly, this means "Grandmother's Recipes and Snacks". Located in Plaza Fiesta, this inexpensive Mexican restaurant is noted for its enchiladas, fajitas, tostadas, Milanese (breaded steak), and birria. Plaza Fiesta also has excellent shopping, fantastic fresh fruit cups and ice cream, or perhaps some churros to top off your meal (Suzanne Macpherson and Odette Schuler)
- **Las Delicias de la Abuela:** Fantastic Colombian restaurant. Excellent and cheap steaks, great sides, excellent service. Right next door to our wonderful Buford Highway Farmer's Market, which is a must-see when in town. Live music on some weeknights. (Odette Schuler and Thea Murphy)
- **Nam Phuong:** Michelin recommended! THE best Vietnamese food in Atlanta, which is saying a lot. Their pork is outstanding, ramen faultless. Strongly recommend the the banh xeo savory pancakes and the salty lemonade! (Odette Schuler and John Denine)
- **Lee's Bakery:** Very close to campus! Delicious and cheap Vietnamese banh mi sandwiches on pillowy fresh bread baked daily. Top 3 sandwiches: grilled pork, le combo, and avocado! (Odette Schuler and Yvonne McVann)
- **Woo Nam Jeong Stone Bowl:** Some of the city's best Korean food, especially their hot stone bowl bibimbap rice dishes. Generous side banchan. Like your grandma cooked a feast for you. (Odette Schuler)
- **Kamayan Filipino Restaurant:** Outstanding Michelin-recommended food. There is no wrong order. Their lechon (slow roasted pork) is a dream, but everything is yummy. (Odette Schuler)
- **Mamak:** Best Malaysian food around - try the Rendang Beef, Roti Canai, or Nasi Lemuk. (John Denine)
- **Havana Sandwich Shop:** Best Cuban sandwich in town. Don't sleep on the papa rellena or ropa vieja. (Odette Schuler and John Denine)
- **Pollo Campero:** Great portion sizes, tasty options, and budget friendly. (Thea Murphy)

2

Toco Hill Shopping Center (≈ 1–1.5 miles south)

Nearby Toco Hill, roughly a mile and a half away, features a convenient cluster of casual dining and neighborhood favorites. The area blends long-standing local eateries with quick, casual options that make it a go-to spot for everyday meals.

- **Silla del Toro:** Excellent tapas-based menu. All delicious and perfect for a satisfying, economical, social meal. Fantastic patio and comfy booths indoors. Hot tip: Tuesdays are 1/2 price wine bottle night. And they have an excellent gin & tonic mix and match menu! (Drew Schuler, Odette Schuler, and Suzanne Macpherson)
- **Flying Biscuit Cafe:** An outpost of the Atlanta breakfast institution. Huge menu but I always stick with the biscuit sandwiches and the creamy, dreamy grits; which truly are top tier cheesy deliciousness! (Odette Schuler)
- **Salaryman:** Great Japanese- & Korean-inspired gastropub. Excellent food and bar offerings. Great patio and atmosphere. (Odette Schuler)
- **Wild Heaven Beer:** This local brewery partners with Atlanta's renowned Fox Bros Bar-B-Q, serving delicious Southern barbecue in a welcoming space with spacious indoor and outdoor seating. Perfect for larger groups. (Yvonne McVann)

3

Downtown Decatur (≈ 4–5 miles southeast)

Slightly further away, Downtown Decatur offers a vibrant, walkable dining and shopping destination about five miles from the CASIE campus. Known for chef-driven restaurants, cozy cafés, and lively patios, it combines Southern influences with creative, global menus for both casual outings and upscale nights out.

- **Farm Burger:** The perfect comfort food. Insanely tasty grass fed burgers and vegan burgers, thick sweet milkshakes. Try the FB fries! (Drew Schuler and Yvonne McVann)
- **Chai Pani:** Another Michelin Guide recommendation, Chai Pani features Indian street food in a colorful and festive environment – with flavors to match. Great patio and cocktails. Highly recommend the samosa chaat, okra fries, or saag paneer. Poems have been written about the vegan Desi Salad. (Yvonne McVann, Drew Schuler, and Odette Schuler)

Additional Recommendations:

The Village at Druid Hills (≈ 2.5 miles west)

- **Desta Ethiopian Kitchen:** Flavorful Food and good prices. (Thea Murphy)
- **Sublime Doughnuts:** Yeasty, handmade, award-winning. (Odette Schuler)

Walking Distance

- **The Waffle House:** With hundreds of locations around Atlanta and the South, The Waffle House offers 'good food fast', breakfast all day, 24-7-365. If you've never been to Waffle House but heard about it, here's your chance to check it out! There is one located on Clairmont Rd., just south from campus. Try the hashbrown bowl, patty melt, or their eponymous waffle. If you order hashbrowns, get 'em scattered, smothered, and covered ... or go all the way! (Yvonne McVann and Sarah Wells)

** Michelin Guide recommended restaurant