

NEWS

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Miller Union Now Serves a Seasonal Harvest on Atlanta's Westside

Atlanta restaurant industry authorities Steven Satterfield and Neal McCarthy open Miller Union

ATLANTA (November 12, 2009) – Serving an evolving menu defined by the offerings of local farmers, Miller Union is now open on Atlanta's Westside, welcoming Atlantans to enjoy the natural flavors of the season's freshest fare. Established Atlanta Chef and Co-Owner Steven Satterfield leads the kitchen, while experienced General Manager and Co-Owner Neal McCarthy directs the front of the house, creating a seamless dining experience defined by sustainability. Miller Union's unique dining space sits on the site once occupied by Miller Union Stockyards, contributing to the revitalization of Atlanta's Westside.

"At Miller Union, we allow the season's ingredients to lead us in the creation of an ever-changing menu," said Satterfield. "We are confident that the dining concept will thrive in one of Atlanta's most dynamic neighborhoods that is developing a culture of artistic creativity and outstanding dining."

The Chef

Allowing the season's natural harvest to define his menu, Co-Owner and Chef Steven Satterfield is inspired by the offerings of local farmers and respects their produce with simple preparation. Like the farmers from whom he sources his ingredients, Satterfield is adept in his craft and has a grasp of the subtle nuances of each ingredient's flavor profile. Satterfield's distinctive approach to preparation highlights the pure flavors of the ingredients while also showcasing his beautifully presented, innovative combinations that redefine southern-inspired fare. The previous executive sous chef at the acclaimed restaurant Watershed and member of Georgia Organics, Southern Foodways Alliance, Green Foodservice Alliance and Slow Food Atlanta, Satterfield is deeply connected to Atlanta's progressive culinary industry.

The Cuisine

Miller Union's constantly evolving menu celebrates sustainable southern-inspired fare simply prepared to emphasize quality and freshness. A simple, rustic style defines the preparation at Miller Union where uncomplicated methods benefit the flavors and textures of purely delicious ingredients from Georgia and the Southeast. The menu develops organically based on the dairy, meat, cheeses, herbs and produce of local farmers, offering guests a unique culinary experience at every meal including the special family style dinner that Satterfield will host each Tuesday. The cuisine incorporates tastes of the South, embracing a culinary genre that offers a vast and diverse bounty every season.

The Drinks

The celebration of fresh tastes continues throughout the wine and cocktail list. Featuring several boutique American and European vintages, Miller Union's array of wine offerings complement the fresh flavors of Satterfield's cuisine. Biodynamic and organic offerings balance the menu's simplicity and reinforce the restaurant's sustainable mission. These carefully selected wines are displayed in whitewashed cabinets throughout the dining space to contribute a rustic elegance to the décor. Farm-fresh ingredients are used at the bar as well as in the kitchen, as experienced Mixologist Cara Laudino prepares creative cocktails that perfectly pair with the flavors on the menu. Laudino perfected her skills as both a bartender and server at Atlanta's acclaimed Italian restaurant Sotto Sotto where she developed a passion for service and quality seasonal ingredients.

The History

Situated on the former site of the stockyards on Atlanta's Westside, Miller Union represents the newest progression in the neighborhood's evolution. Captain John Miller founded the Miller Union Stockyards in 1881, creating a destination for horse, cow and pig vendors. Railroads intersected near the site and brought an influx of people and animals to the stockyards, while the adjacent White Provision Company, United Butchers Abattoir and Star Provision Company made the area the center of Atlanta's meatpacking and animal sales industry in the early 20th century. After a devastating fire in the 1940s and a general decline in the 1960s and 1970s as a result of the shift from a manufacturing to a service-based economy, the stockyards and Westside neighborhood fell into decline. Cultivating a modern atmosphere with a respect for its history in a refurbished mid-20th-century warehouse that sits on a historic site, Miller Union is now a part of the area's revitalization.

The Décor

Coupling the character and richness of its Westside Atlanta history with modern design, Miller Union was transformed by Atlanta-based architecture and interior design firm ai3. Weathered woods, steel windows, pantry cabinets and patterned wall coverings create an intimate and welcoming atmosphere. Bound together by the rustic modern theme, the 70-seat interior and covered patio offers guests a range of dining experiences. Whitewashed 14-foot cabinets throughout the indoor dining spaces showcase Miller Union's unique wine list and provide an ever changing backdrop to each room. Miller Union is divided into the following six unique dining spaces:

Upon entering the restaurant, guests are guided by a wall of weathered wood collected from recycled snow fencing from Wyoming. The bold decorative wall extends into the restaurant anchoring the bar area, featuring 12 wooden stools with brown leather-wrapped seats. A drink rail along the wall invites guests to gather and relax while enjoying a fresh cocktail. Adjacent to the bar, a hallway covered in deep red wall paper etched with trees and two large antique armoires to hang guests' coats leads to the dining rooms.

A library-style room accommodates 16 to 20 people with a banquette around walnut finished arm chairs with slatted curved backs. Wall sconces contribute to the room's studious yet welcoming décor.

A large steel-framed window behind the bar gives diners their first view into the pantry room. Naturally lit by a high ceiling skylight, this room features a second large steel-framed window with frosted glass that gives a glimpse into Satterfield's kitchen. With such close proximity to the kitchen, the room has cabinetry where

Satterfield will store olive oils, spices and other dry ingredients that are easily accessible by library-style ladders.

Featuring exposed structure and an open feel and, a larger dining room adjacent to the bar is specifically designed to create a special place to enjoy Satterfield's expertly prepared fare as guests experience the outdoors through a large window overlooking the patio. With two long harvest tables, this space accommodates large groups as well as communal dining among different parties.

Nestled between the large room and the pantry area, a small dining space featuring four two-person booths and lower ceilings creates a sense of privacy and intimacy.

Along the end of 10th Street, the patio features aluminum seating for 20 guests and is delineated from the sidewalk with railing decorated by a variety of plants.

About Miller Union

Miller Union offers the freshest local ingredients with a simple approach that highlights the natural flavors of the seasonal harvest. Atlanta restaurant industry leaders Steven Satterfield and Neal McCarthy are the owners of Miller Union and serve as chef and manager, respectively. Refurbishing a mid-20th-century warehouse that sits on the site once occupied by Miller Union Stockyards, the restaurant contributes to the revitalization of Atlanta's dynamic Westside. Located at 999 Brady Avenue, Atlanta, Ga., 30318, Miller Union serves dinner Monday through Thursday from 5 to 10 p.m. and Friday and Saturday from 5 to 11 p.m. Call 678.733.8550 to make a reservation, or visit Miller Union online at www.millerunion.com for more information.

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