

Chef/Owner
Michael Tuohy's
central philosophy
capitalizes on the virtues
of high quality artisan
ingredients and locally
grown organic produce
in simple combinations
for exceptional food.



P R E S S & R E V I E W S

Wine Spectator / June 15, 2003

"As you might expect, Woodfire Grill has a nice, cozy ambiance and American spirit, with a blazing open kitchen, booths with custom-made wood benches, and a large communal table. The restaurant name asserts the focus on chef and owner Michael Tuohy's cooking, while the wine list here is an inseparable aspect of the total dining experience. Big, smoky flavors prevail on the menu, and the wine selections provide maximum complementary pleasure."

— John Mariani

Delta SKY Magazine

"Libations-Savvy Dining — "Michael Tuohy, who first turned Atlanta tables upside down with Chefs Cafe, is breaking rules again at his new Woodfire Grill. In casual surroundings, at reasonable prices, Tuohy pairs organic ingredients and unusual wines for mouth-filling flavor combinations..."

— Jonathan Lerner

Food & Wine Magazine / July 2003

"After sifting through hundreds of wine lists from restaurants that opened across the country this past year, FOOD & WINE came up with a clear-cut Top Ten... every list has one thing in common. It is the work of an expert whose taste you can trust... at Atlanta's Woodfire Grill, there are as many as 30 to 40 wines by the glass, because, as Greg Koetting says, "People here are so wine savvy now, they want to experiment."

The Atlanta Journal-Constitution

"Chefs Cafe got its mojo from Michael Tuohy, a young San Francisco transplant who quickly earned a name for California-style gourmet attitude... and now he has come back in force with Woodfire Grill which his loyal-after-all-these-years fans keep packed every night."

— John Kessler

John Mariani's Virtual Gourmet Newsletter / July 6, 2003

"[Woodfire Grill] is my favorite of the city's new eateries by far. Northern California meets the Mediterranean is how I'd describe the simple, rustic dishes that change daily."

— John Mariani

AirTran Airlines Arrivals

"Chef Michael Tuohy and his staff prepare what they call their simply prepared cuisine. Simple it is, relatively speaking, which is not the same thing as saying that food of this quality is easily prepared. The Woodfire Grill emphasizes fresh seasonal ingredients and a wine country sensibility in all its recipes..."

Knife 'n Fork

"Now that we have eaten a dozen times at Woodfire Grill, occasionally on our own at the bar, with family and friends and no thoughts of reviewing, we know that it has gone far beyond anything Chefs' Cafe ever did and that the restaurant occupies an important place in the magic circle of cuisine."

— Christiane Lauterbach

Gourmet / October 2003

"Gourmet, October 2003, listed Woodfire Grill as a Neighborhood Gem in its guide to "America's Best Restaurants": Woodfire Grill, a wine-country cottage with an aromatic open hearth, is absolutely committed to simplicity and artisanal ingredients. The first soft-shelled crab of the season, the earliest wild salmon, or a just-picked Georgia-grown peach will always find their way onto the menu. The cheese program and the wine list make it worth the trip to this modest restaurants where pretension is anathema and taste is paramount."

Bon Appetit / January 2004

In an article about the growing prevalence of tapas and "small plates" in restaurants, the magazine featured Chef Tuohy's recipe for wood-oven roasted fare.

Bon Appetit / September 2004

Annual Restaurant Guide: Wild Mushroom Pizza.



W O O D F I R E
G R I L L



1 7 8 2 C H E S H I R E B R I D G E R O A D
A T L A N T A , G E O R G I A



WOODFIRE

For reservations or more information on booking events, please e-mail Woodfire Grill's Event Coordinator at gm@woodfiregrill.com or call us at **404.347.9055**.



Please visit our website:
www.woodfiregrill.com



CENTER DINING ROOM

Wine is an inescapable aspect of the total dining experience. **Food & Wine** Magazine has awarded Woodfire Grill's wine list 'Top Ten New Wine Lists' ranking with sommelier Greg Koetting's expert selections.

Woodfire Grill is a culmination of simply prepared food and great wines in a warm and comfortable setting.

Gourmet Magazine, October 2003, listed Woodfire Grill as a 'Neighborhood Gem' in its guide to "America's Best Restaurants".

The 150 seat restaurant welcomes intimate parties and large events. There are several private rooms including **The Mezzanine**, which can be divided into three private rooms or combined into one large area that can accommodate up to 50. **The Loft** is a welcoming private room that seats 16 in an intimate and cozy environment. Woodfire Grill also features an outstanding covered deck where your guests can enjoy a standing cocktail party for up to 75 people or a private seated affair for 30.

THE LOFT



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oodfire Grill offers fire-roasted and grilled organic meats, fresh seafood flown in daily, and local produce combined creatively in a fresh, seasonal menu.

Woodfire Grill has a wine country sensibility with a warm, rustic, neighborhood feel. The menu changes daily using seasonal, high quality ingredients in Northern California style with Mediterranean influences.

The focal point of Woodfire Grill is, naturally, the wood fired grill, rotisserie and oven in the center dining area. The Chef's Table is adjacent to the grill and oven for the guests to watch the chefs prepare fire roasted and grilled cuisine.

