

CAN DAMON STODAN  
REVIVE TECH BASKETBA

# Atlanta

THE CITY'S BEST

# BBQ

WE'VE NEVER HAD SO MANY  
GREAT BARBECUE JOINTS.  
SEE OUR TOP 12, PLUS A FIELD  
GUIDE TO LOCAL 'CUE.

BEEF  
SHORT RIBS  
AT  
FOX BROS.  
BAR-B-Q



**EVERYTHING**

**YOU NEED TO  
KNOW ABOUT**

**ATLANTA**

**B B Q**

**WE'VE NEVER HAD AS MUCH  
GOOD BARBECUE AS WE DO RIGHT NOW**

**BY JIM AUCHMUTEY**

**PHOTOGRAPHY BY CROWL**

**PG.54**

# THE TOP DOZEN SPOTS

WHY 12? BECAUSE 10 WASN'T ENOUGH.

BARBECUE IS  
COMING INTO ITS  
OWN IN ATLANTA.

HERE ARE OUR FAVORITES, IN NO PARTICULAR ORDER.

# PG.56



MARTA station and the first-ever Waffle House. They smoke everything well. I'm particularly fond of their pulled pork and chicken wings. They also serve some of the best and most unusual Brunswick stew in Atlanta—less soup than hash, so stout you can eat it off a plate. Diced potatoes help give it that heft. My father, a sworn officer with the Brunswick stew police, would not approve... but my taste buds do.

## FOX BROS. BAR-B-Q

ATLANTA  
foxbroshbbq.com

Since opening as a pop-up at Smith's Olde Bar in Midtown, Fox Bros. has grown to become the most recognizable barbecue brand in Atlanta. Justin and Jonathan Fox got there by sweating the details of smoked meats and offering a wider range of good barbecue than any other restaurant in town. Their brisket, ribs, and sausage are as good as any in Georgia. With a new Brookhaven location joining two existing restaurants this fall, and the barbecue concession at Truist Park, Fox Bros. shows no signs of slowing down.




**WOOD'S CHAPEL  
BBQ**  
ATLANTA  
woods chapelbbq.com

Todd Ginsberg and partners from the General Muir, the deli deluxe that started at Emory Point, opened this place in 2019 and quickly made it one of Atlanta's top barbecue destinations. Named for a church that used to be in the neighborhood, Wood's Chapel is housed in a 1930s storefront that's part of the Summerhill redevelopment that began after the Braves left Turner Field. The restaurant serves a wider variety of meats than most—including one of my favorites, smoked salmon—all



cooked in offset smokers in a detached smokehouse out back. The patio area, with its picnic tables and cornhole game, is one of Atlanta's most pleasant barbecue restaurant playgrounds.

## OLD BRICK PIT

CHAMBLEE  
oldbrickpitbbq.com

Opened in 1976 in a converted Dairy Queen on Peachtree Road, Old Brick Pit—the oldest restaurant on this list—is a testament to classic Georgia barbecue. Its pit was modeled on one of the state's oldest, the L-shaped brick pit at Fresh Air Bar-B-Que in Jackson. Although OBP offers ribs and barbecued chicken, its signature dishes take their inspiration from Fresh Air and other archetypal places: chopped pork, coleslaw, brick-red stew. If you like that Georgia Piedmont style, no place



inside the Perimeter does it better. But don't go to OBP expecting brisket, any more than you'd go to Texas joints expecting stew. It wouldn't be fitting.

## PIT BOSS BBQ

HAPEVILLE  
pitboss-bbq.com

Longtime Atlantans remember how Harold's Barbecue used to draw a mix of blue- and white-collar workers to the south side. Now that all-comers place is Pit Boss, down the street from



Terry Baldwin, pitmaster at  
Pit Boss BBQ →