

First Look: Community Smith in Midtown

By Christopher Hassiotis

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Photo by: Lauren Rubinstein

Located in the Renaissance hotel in Midtown, **Community Smith** is a contemporary meatery with one hand on the butcher's knife and the other flipping the pages of the classic American cookbook (though global influences pop up on the menu). Breakfast, lunch and dinner in the refined, elegant space all present approachable fare that's comfortingly hearty. Check out the slide show below for a look at a number of dishes and the restaurant's interior...

866 W. Peachtree St. NW; 678-412-2402

Mention: Community Smith
Date: 03/18/15
Daily Visitors: 36,780
Link: <http://bit.ly/1HZuMhd>



Executive chef Micah Willix (formerly of **Ecco**, **Latitude** and **Seasons 52**) spotlights a wide selection of seasonal fish and meat. Community Smith's monkfish (\$19) is pan roasted, garnished with bacon, turnip, lemon and chives.

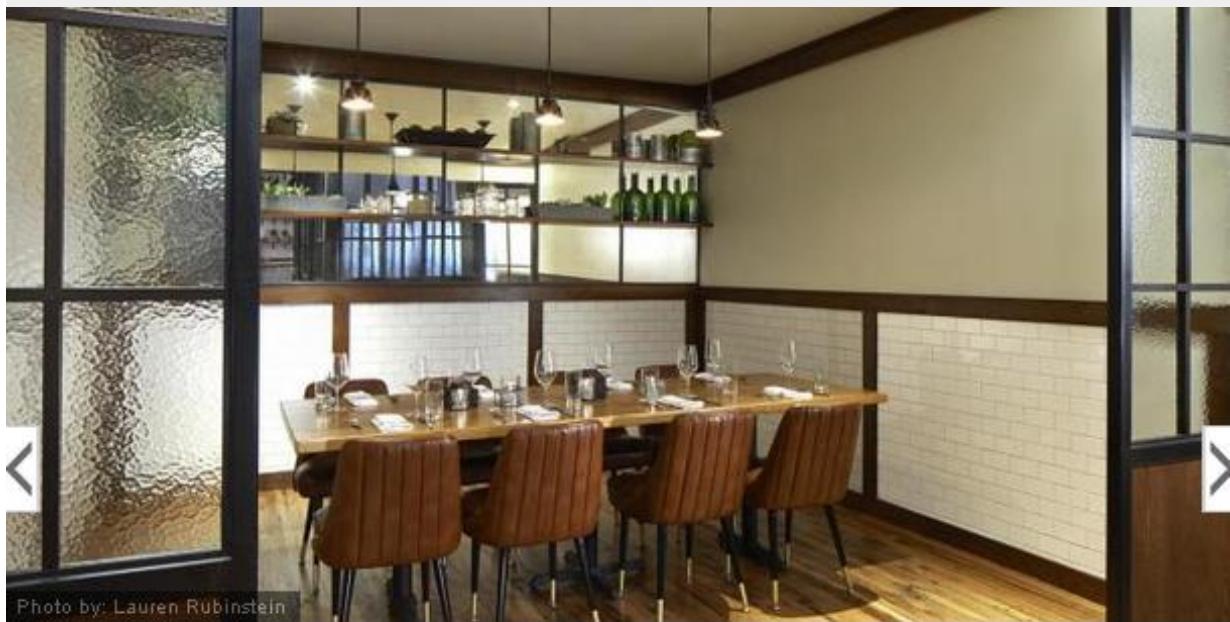


A saucy side of roasted corn (\$5) is mixed with a red pepper aioli, Parmesan and rosemary.

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Community Smith features two distinct areas. The "tavern" pictured here is going for a more casual atmosphere, while the dining room (main photo above, and next slide) sport an upscale American bistro vibe.



NYC-based firm **crème** designed the Community Smith interiors.

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Also known as flap steak, the beef bavette (\$19) is a cut similar to a thicker flank steak. Community Smith serves theirs with a cilantro-heavy herb salsa and queso fresco.



Starters at Community Smith include items like this toast (\$11) topped with braised oxtail, aged Gouda cheese and piri piri pepper sauce.

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Photo by: Garnish Photography

For dessert? Items like sticky toffee pudding (\$7) flavored with banana and a gingersnap crumble, topped with a sweetened mascarpone.

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