



Piggly Wiggly

The Iberian Pig Opens



Exotic edibles. Flowing wine. Easy-on-the-eyes restaurateurs. All sure signs that you're living high on the hog.

Or eating there, should you make Monday dinner at The Iberian Pig.

Sibling restaurant vets Federico and Stephanie Castellucci (Sugo), chef Chad Crete, and mixologist Thomas Fable Jhun bring pork cheek tacos, BBQ octopus, and handcrafted cocktails aplenty to the table.

Rustic Spanish touches (like a nonelectric meat slicer and a soon-to-come, traditional bar-side tapas display) are seasoned with genteel, modern twists. Edison pendant lights twinkle throughout, and a mammoth chalkboard lists specials and house rules for behaving into the wee hours.

The entire Spanish, Chilean, and Argentine wine list (categorized as pretty darn good, quite good, and damn good) is available by taste, glass, and bottomless glass.

All bound to leave you happier than a you-know-what in you-know-where.

*The Iberian Pig, 121 Sycamore Street, Decatur
(404-371-8800 or iberianpigatl.com).*