

AUBURN ANGEL RESTAURANT OFFICIALLY OPENS ITS DOORS ON HISTORIC AUBURN AVENUE

Atlanta's Newest Culinary Destination Welcomes Guests for Dinner, Reservations Now Open

ATLANTA: On the heels of its opening reception and ribbon cutting featuring special guest District 5 Councilmember Liliana Bakhtiari on Friday, April 19, Auburn Angel, the much-anticipated culinary gem on Atlanta's historic Auburn Avenue, is officially open to the public. Nestled in a preserved building that once housed the famous Auburn Avenue Rib Shack, Auburn Angel promises to breathe new life into the historic space while taking guests on an epicurean adventure of global-inspired cuisine courtesy of Executive Chef Robbie Pacheco.

"Since 2018, when I purchased this building, I've daydreamed, planned, and executed, with the help of many people, my vision for Auburn Angel," said proprietor Asa Fain. "It's hard to believe that vision has finally been realized, but we are so excited to finally welcome guests near and far to our new spot, which we hope will soon become theirs. The building is ready for its new chapter, and we are eager to carry on its legacy."

Auburn Angel is the creation of Atlanta natives and partners Fain and Pacheco. Fain, an Atlanta entrepreneur and licensed commercial contractor, undertook the monumental task of restoring the historic building, a process that saw challenges like the COVID-19 pandemic and material shortages. With perseverance and support from an Invest Atlanta Eastside Tax Allocation District (Eastside TAD) grant, the restoration was completed, preserving the building's historical charm, like original concrete walls with layers of paint from over the years and the original grill pit from Auburn Avenue Rib Shack which remains a centerpiece near the entrance, while also introducing modern design elements.

The restaurant has nearly doubled its original size to occupy a spacious 3,995-square-foot area. With seating for 60 in the cozy dining room and an additional 60 on the covered patio, Auburn Angel offers an inviting atmosphere for guests to enjoy an array of dining options, from booths to bar seating to alfresco dining. Private dining accommodations are also available upon request.

With a passion for diverse flavors and culinary innovation, Executive Chef Robbie brings a menu of cutting-edge small plates that change regularly, reflecting the best products available seasonally. Accompanying Chef Robbie in the kitchen is Pastry Chef Pamela Moxley, a James Beard semifinalist and acclaimed culinary talent. While Auburn Angel's menu will be ever-evolving, sample menu highlights from the opening menu include:

Small Plates:

- Grilled octopus featuring heirloom blue corn masa, shishito takara aioli, pickled ramps, radish, katsuobushi
- Sweetheart cabbage featuring morels, vadouvan, pickled mustard seed, coconut emulsion
- Lamb neck featuring buttered country loaf, pecorino romano, confit garlic honey, crispy leeks
- Charred Little Gem featuring pickled kumquats, sun gold cherry tomatoes, watermelon radish, toasted walnuts, beetroot puree, lemon oil, black salt

Mains:

- Porcelet collar featuring cilantro + watercress puree, salsify, pickled mustard seed, dehydrated carrot
- Striped bass featuring spring peas, pickled enoki mushrooms, wild honey beurre blanc, smoked trout roe

Desserts:

- Strawberry Napoleon featuring puff pastry, vanilla pastry cream, tarragon ice cream
- Dark chocolate cake featuring cocoa nib, praline, ganache, brown butter ice cream
- Rhubarb almond tart featuring orange creamsicle ice cream, hibiscus syrup, almond butter crunch

Auburn Angel's beverage program will be led by Ty Donaldson, who most recently led the program at Canoe. Guests can find specialty cocktails on the opening menu, including the Auburn Angel, Cousin Granny, UNC, One Armed Delight, and a classic Gin + Tonic.

With Mother's Day around the corner, Auburn Angel has opened reservations for a one-day-only brunch service, as well as a Sunday Supper – more details to come. [Reservations](#) are now available for dinner Wednesday through Saturday from 5:00 to 10:00 p.m. and Sunday from 5:00 to 9:00 p.m. Located at 302 Auburn Ave NE, Atlanta, Georgia 30303, the restaurant offers valet parking in a secure lot for \$6, with street parking and other paid options available nearby. Rideshare is also encouraged.

Photos and interviews are available upon request.

About Auburn Angel: Located on Atlanta's historic Auburn Avenue, Auburn Angel is a restaurant that offers a modern, elevated culinary experience while honoring the legacy of the area it sits on. Founded by Atlanta natives and partners Asa Fain, an Atlanta entrepreneur & licensed commercial contractor, and Robbie Pacheco, a seasoned chef with a background steeped in culinary exploration, Auburn Angel breathes new life into the Auburn Avenue thoroughfare. The 3,995-square-foot space includes a cozy yet sophisticated dining room and a covered patio, each accommodating 60 people. Curated by Executive Chef Robbie Pacheco, Auburn Angel's dishes mirror the melting pot of cultures found in Atlanta, drawing inspiration from French, Chinese, Low Country, and Indian cuisine. For all the latest information on Auburn Angel, please follow the restaurant on [Instagram](#) and visit www.auburnangel.com.

Media Contacts: Tara Murphy, Abby Watkins + De'Andra Gaston | 360 Media, Inc. | 404-577-8686 or info@360media.net

###