## **DETOUR** ON THE ROAD

Han's Banh Mi, Assembly Food Hall

## **Food Halls** Worth **Stopping For**

BY BETH D'ADDONO

Unless you're driving on the A1 from Rome to Naples, highway food is usually the pits. Do yourself a favor: Skip the greasy fast food and plan to hit one of these fabulous stateside food halls, all less than 10 minutes off a nearby interstate. With chef-driven dishes, eclectic architecture, and a lively scene for people-watching, these stops are good for both body and soul.



Just minutes from I-85, you'll find the Krog District, a funky neighborhood of mixed-use buildings that includes a dynamite food hall brimming with chef-driven stalls. Adjacent to the BeltLine Eastside Trail, part of a 22-mile pedestrian greenway that runs through Atlanta's Inman Park and Old Fourth Ward, the market is a perfect spot to refuel. Try spicy Sichuan Zhong-style dumplings from Gu's Dumplings, tamales and pork belly tacos from Superica Tex-Mex, and a cheesesteak or po'boy from Fred's Meat & Bread by chef Todd Ginsburg. There are 29 delectable options in all. thekrogdistrict.com



Old North claims to be the nation's first roadside food hall. True or false, this

place is a must-detour, five minutes from where I-95 intersects with Highway 70. On the light side, there are poke bowls from Bowl and Bubble and Peruvian-style rotisserie chicken on the menu at Chios. Or get a Cuban from Aroma de Cuba, jerk fish from Levy's Jerkstand, and Indian street food from Curry in a Hurry. Speaking of which, if you can't spare a sit down, order online to pick up in a jiff. onsfh.com



With 30 diverse dining choices, Assembly is more than just a food hall: It's home to a huge rooftop bar and stages for live entertainment. Just three minutes from I-40 and blocks from the Country Music Hall of Fame and Museum, Assembly boasts Mexico City-style street tacos from Chilango's and New England clam chowder and lobster rolls from seafooder Dock Local. Snag a bánh mì from Han's Banh Mi and a slice of wood-fired pie from

The Pizitz in Birmingham, at the intersection of I-65 and the overlap of I-20 and I-59, transforms an already historic and familiar space into a global dining repast, with more than a dozen vendors feeding folks in the circa-1923 building once home to the Pizitz department store. Diners buzz under the store's ornate clock, some grazing on chef Raquel Ervin's barbecued meats at Smoke Bistro, including her signature Conecuh sausage and homestyle mac and cheese. There's fragrant star aniseinfused broth at Pho Pho, marinated fish and rice bowls at Ono Poke, and el pastor tacos at Unos Tacos—all where prom gowns and wedding gifts were once on display. thepizitz.com

Desano Neapolitan Pizzeria. Of course, there's also Nashville's famous hot chicken at Prince's. assemblyfoodhall.com

The Pizitz Birmingham









