

Straight Shooter

Chef Jay Swift brings new life—and fresh food—to the Old Fourth Ward.

Executive Chef Jay Swift is certainly not new to Atlanta's culinary scene. He has worked stints at some of the city's best restaurants, including the now-closed Rainwater in Alpharetta, and perennial favorite South City Kitchen in Midtown. What's new for Swift is that he has branched out and opened his own restaurant, something he's always wanted to do. The result of his longtime goal is 4th & Swift, a neighborhood restaurant that features a chef-driven menu. 4th & Swift is in the historic Old Fourth Ward district in what used to be the Southern Dairies building, complete with much of the original industrial appeal such as exposed brick, beams and concrete. The menu focuses on simple food that's geared toward traditional stations in the kitchen—think grill, smoke, sauté and braise. Swift also is committed to sourcing top-quality products from local and sustainable farms. With summer menu items such as locally farmed heirloom tomato salad and Georgia white shrimp and Oakview Farms grits, he's staying true to his mission. "This is something I've always wanted to do," Swift says. "We don't have anything too gimmicky. This is just simple, straight-up food."

621 North Ave. N.E., Building B
Old Fourth Ward
678.904.0160
4thandswift.com
Open daily for dinner

—BY SARAH GLEIM



Clockwise from top: The interior of 4th & Swift still includes signs of the building's past as part of the Southern Dairies complex. Executive Chef Jay Swift says his dream always has been to open his own restaurant.