

Krista Miller of Atlanta Eats

## 5 game-changing grilled cheese sandwiches

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Every day there seems to be another food holiday. Some are a bit on the strange side (side eye to National Turkey Neck Soup Day on March 30), but some we can get behind. One of those is National Grilled Cheese Day. We're celebrating this most exalted of holidays on April 12. In fact, we can celebrate it month long, because grilled cheese sandwiches are so amazing that April is National Grilled Cheese Sandwich Month. Isn't life grand? To celebrate, we put together a guide to our favorite spots in town that are keeping their grilled cheese game on point.

For more lunch time, childhood favorites, be sure to catch Atlanta Eats every weekend. You can find us on Peachtree TV Saturdays and Sundays at 10:30AM. We'll be diving into everything from sandwiches to steaks.



Joy Cafe | photo by Krista Miller

### Joy Cafe

This little cafe in Buckhead is tucked off of Pharr Road and attracts a huge crowd for both lunch and brunch. Everything is made from scratch by the husband and wife team that runs it. While they have a huge list of fresh salads, we always go for the grilled cheese. There's not just sandwich on the menu, either. Oh no, they have an entire section of the menu dedicated to them. From pimento cheese to a California grilled cheese with avocado, it's all melty and delicious. And the tomato soup that comes along? The best in Atlanta.



Proof & Provision | Courtesy of Green Olive Media

### Proof & Provision

What do get when you combine melted cheese, bourbon and bacon? Just a little piece of heaven from Proof & Provision. Located below the Georgian Terrace Hotel, this is literally an underground bar. And they are serving up some incredible food to soak up their impressive cocktails. One of those is "The" Grilled Cheese. They make it with Fontina, pecorino spread, truffle butter and bourbon barrel-aged bacon. And now that you're aware that bourbon barrel-aged bacon is a thing, you can never have anything else.

### Seven Lamps

Sometimes you want a grilled cheese sandwich and sometimes you want an "Oh my God, this is SOO good!" sandwich. Seven Lamps is serving up the latter. They're taking the old Mom method of Toad In A Hole to another level. Their Crispy Cheese Sandwich is a blend of Gruyere, formal blanc and jack cheeses on two slices of brioche with avocado topped with a fried egg. It's decadent and you may need a nap afterwards. It will be worth it.



Courtesy of Sara Hannah Photography

### Buckhead Diner

Ever diner needs a classic grilled cheese both for the kids, and the kids at heart. Buckhead Diner has been serving up classic dishes to hungry diners for decades. One of the more popular is their grilled cheese, made with four types of melted cheese on Parmesan-crusted egg bread. It's sturdy and oh so good. If you really want to indulge, follow it up with their James Beard Award winning White Chocolate Banana Cream Pie.



Hi-Five Diner | Courtesy of Tori Allen

### Hi-Five Diner

Another diner in town, but this is the new kid on the block. Formerly Villains, the Midtown spot is serving breakfast, lunch and dinner with their version of classic diner fare. One thing they did not mess with was the grilled cheese. If you want a little heat with yours, go with the pepper jack and add some bacon, because why not? Add some green chilies and avocado to complete it.