

FIVE AND FIVE MAKE TEN

5th Earl Market ★½✕

309 E. College Ave., in Decatur

No reservations (404-377-5477)

Open Tues.-Thu 10 a.m.-9 p.m.,

Fri. & Sat. 10 a.m.-10 p.m.,

Sun. 11 a.m.-7 p.m.

Credit cards: AE, V, MC \$

Hope springs eternal in the same difficult locations, but if anyone can beat the odds, it is the two young owners of this new cutie near Agnes Scott. The barely comprehensible name pays homage to the fourth Earl of Sandwich and his descendants, and, yes, there is a small market section. On the whole, though, and especially at night, **5th Earl Market** feels more like a tavern and wine bar than anything else.

The good news: there is a parking lot out back. The bad news: that's all there is in terms of parking. Once the spots are taken, you are on your own with no friendly curbs for blocks! Do take a chance on this modest operation, and you will feel as if you have found a new friend, even though the casual dining area in front of the main counter isn't all that appealing and the convoluted metal chairs can be hard on the average rear end. The small bar room is the place for you to be and interact with the owners over a heavenly beer or a good glass of wine from a long and highly personal list.

David Bressler and Brian Falcom may not know how to spell *cipollini*, and one of them may hand you the wrong wine, but their contagious enthusiasm and love of good stuff will endear them to you. They make great sandwiches, such as a Spanish *embutido* with chewy slices of grilled chorizo, arugula, and pimientos drizzled with olive oil inside pressed Cuban bread. The Moat, beef brisket barbecued on premises, smothered in red cue sauce then topped with white barbecue sauce and piled on a fat Italian roll, is a bundle of joy.