



# INSIDE WEEKEND

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# Foster's Grille

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■ **Open since:** Jan. 7.

■ **Location:** Foster's Grille sits in a new shopping center, Plaza at Buford, off of Buford Drive, right down the street from the Mall of Georgia.

■ **Owner:** S.P. Reddy

■ **Hours:** Foster's is open from 11 a.m. to 9 p.m. Sunday through Thursday, and 11 a.m. to 10 p.m. on Friday and Saturday.

■ **Atmosphere:** Looking to lock up its status as the area's new "neighborhood grille," Foster's is decorated in an ultra-casual, All-American motif. One of the first things you'll notice upon walking in is the full-size body of a stock car, emblazoned with the restaurant's logo, hanging upside-down from the high ceiling. The hood of another racer hangs nearby, and the rest of the wall space is covered in old signs — rusted-over relics from Texaco and Coca-Cola, among others.

"Those are our signature items," said managing partner Ratan Elugunti, gazing up at the suspended auto shell.

■ **The menu:** Foster's touts itself as the "Home of the Charburger," and if you're asking yourself, "What the heck is a charburger?," do your hungry stomach a favor and try one. The massive slab of beef is the joint's trademark dish, the brainchild of the its founder and namesake, Shawn Foster. And best of all, the pencil-in menu allows you to add (or leave out) fixings like lettuce, mayo, tomatoes, onions, pickles, cheese and bacon.

If you think you've got enough gastric real estate to house more food, pair your burger with a side of Foster's famous hand-cut, never frozen French fries, which look similar to what you'd find at the Varsity but thicker and longer. (For proof that they're fresh,



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## ON THE MENU

■ **Olde Fashioned Charburger:** ½ pound of beef barely contained between two buns, served with (or without) mayo, ketchup, mustard, lettuce, tomato, onions, pickles, cheese and bacon, plus fries and a drink (\$8.47)

■ **Foster's Famous Grilled Hot Dog:** Served with ketchup, mustard, onion, relish, and/or cheese, plus fries and a drink (\$5.90)

■ **Buffalo Wings:** 12 wings with ranch or bleu cheese, fries and a drink (\$8.95)

■ **Extra Thick Milkshake:** So think you might as well forget the straw, in chocolate, vanilla or strawberry (\$3.50)

simply check out the giant stack of sacks in the back corner — each is crammed with authentic Idaho potatoes and, like the upside-down stock car,



Staff Photos: Su Anderso

Foster's Grille in Buford serves its famous grilled hot dog, front, the olde fashioned charburger, buffalo wings, and the extra thick milkshake.

branded with the "Foster's" logo.)

Almost as popular are the buffalo wings — a basket filled to the brim with a dozen spicy, saucy, steaming pieces of chicken, served alongside ranch or bleu cheese to cool them down.

■ **Beverages:** In keeping with the old-fashioned Americana theme, Foster's features a trio of extra thick, killer milkshakes, in chocolate, vanilla and straw-

berry. The restaurant also offers fresh-squeezed lemonade and, coming in February, Elugunti said, draft beer.

■ **Things you might not know:** Foster worked for seven years as a chef at the Palms Restaurant in Atlanta, until he decided to bring a handcrafted burger that tastes just as good as what you'd find there to casual diners at a more affordable price.