

# *fall dining guide*

John Kessler's

## TOP 50 restaurants

This is the big, fat burrito joint that puts just about every other big, fat burrito joint to shame. With five branches throughout the metro area, Willy's is a case study of how good ingredients can turn fast food into fine food.

You have your server assemble the burrito as you walk down the line. Start with a manhole-cover tortilla warmed and softened in a tortilla steamer. Add fluffy rice, fully cooked yet firm black beans or pinto beans, steak or chicken that tastes hot off the grill (or well-chopped pork carnitas), a pitch-perfect pico de gallo salsa and then any add-ons you desire — guacamole, lettuce, cheese, sour cream, cilantro, jalapeños and other ingredients that stay true to the flavor profile of the Southwest. At the finish line, the server rolls it into a massive and taut tube, dumps it into a bag

### **49. Willy's Mexicana Grill**

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with a scoop of hot chips and sends you off with 2 pounds of deliciousness.

Or stay. The comfortable decor and selection of beers make Willy's a good enough spot to eat in as well as take out.

11 a.m.-10 p.m., Mondays-Sundays (10 a.m.-6 p.m. Mondays-Fridays; 10 a.m.-4 p.m. Saturdays downtown location.) 4377 Roswell Rd N.E. Buckhead. 404-252-2235.