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ATLANTA BUSINESS CHRONICLE

New food hall The Peacherie coming soon to Midtown

By Rachel Cohen Noebes – Staff Reporter , Atlanta Business Chronicle
Sep 2, 2025





Just when it seemed Atlanta hit a food-hall tipping point, a concept which claims to be far from traditional is set to arrive at 1375 Peachtree Street.

The new dining destination called The Peacherie is expected to open this month.

Coming to Atlanta from Hospitality HQ, a Brooklyn-based hospitality management group co-founded by Chef Akhtar Nawab, The Peacherie can be found within the lobby of a newly revitalized office owned by FullG CRE Investments.

Spanning 7,000 square feet and including full-service French restaurant Brasserie Lundi, The Peacherie will initially feature two chef-led vendors: Discourse Eatery and Ninja Way Express.

Discourse Eatery is the first concept from Shawn Miles Davies, in partnership with Jordan Bynum. It will serve fried green tomatoes with cherry tomato jam, pimento cheese dip and smoked honey chicken, alongside conversation starter cards.

Ninja Way Express is the latest venture from Chef Jack Bai, perhaps most well-known for Gekko Kitchen, who will unveil a menu of sushi and hibachi offerings.



Anchoring the food hall, Brasserie Lundi can seat 130 guests. It will offer Nawab's takes on brasserie fare, such as oysters on the half shell with pink peppercorn mignonette, foie gras torchon with stone fruit preserves and brioche, and steak tartare with quail egg and toasted sourdough, to start.

Entrees will include poulet rôti (roasted chicken) with bacon and mushrooms, poached halibut with charred leeks and smoked trout caviar and Parisienne gnocchi with basil pistou and zucchini, as well as other vegetarian options.



New Orleans-based Bell Butler Studio designed The Peacherie with intentions of the space feeling communal and encouraging guests to gather, with contributions from local artists Michelle Armas and Fate Bell adding Atlanta flavor to the spaces.

“The Peacherie and Brasserie Lundi were created with connection in mind,” Nawab said in a prepared statement. “Whether it’s a casual outing or special celebration, our goal is to foster a sense of community through food that’s meant to be savored together.”

The Peacherie will be open daily from 11 a.m. to 9 p.m. Brasserie Lundi will initially open for dinner service only Monday through Sunday from 5 p.m. to 10 p.m. Beginning September 25, Brasserie Lundi will expand its hours to include breakfast service, opening daily from 8 a.m. to 10 p.m., according to a press release.