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Greetings

It is our pleasure to introduce you to Atlanta's newest Vietnamese Bánh Mì (Sandwich) Shop **bún mì Vietnamese Grill**. **bún mì** is quite possibly the first banh mi shop in midtown Atlanta that focuses primarily on grilled meats and veggies that pair nicely in a baguette or vermicelli noodles. **Set to open May 21, 2018 11:00AM at the Aramore Condos Retail space.**

Our restaurant is an eclectic mix of old world and new, of modern and traditional. We reinvented the classic sit down Vietnamese vermicelli dish "bún" and the rising fast food trend of the Vietnamese sandwich "bánh mì" and adapted for the age of eco-friendly and health conscious consumer. bún mì blends the authentic flavors of Vietnamese-French Indochine cuisine with nouveau standards of this generation. With a focus on quality, health and sustainability, we pledge a portion of our proceeds in preserving the beauty of this planet for our future generations.

History

"We started Bún Mì to meet the demands of a fast paced lifestyle that doesn't sacrifice quality or taste."

Our founders retired from the bland corporate world to seek their true passions in sharing their love of delicious, flavorful Vietnamese food to the world. With a focus on quality and sustainability, we've up-leveled the ingredients while staying true to the flavors.

Over the years our friends have commented how they love a good banh mi but have to drive all the way to Buford highway to fix their cravings. Our founders, with a desire to share all that they love about Vietnamese food, believed this is a great opportunity to start in the downtown/midtown area, where we can bring the "Buford Highway authenticity" closer to those who crave it.

Menu:

Bun Mi's menu strives to be authentically Vietnamese with French inspiration and modern adaptations to appeal to a wide clientele. We strive to meet demands of the working lunch & dinner crowd looking for a quick and healthy bite to eat, with no time for a sit down meal but want healthier options than traditional fast food.

- Our bun (vermicelli) is gluten free and packed in biodegradable bowls that makes transport easy. For those interested in less utensils, our sandwiches offer the same fillings as the vermicelli bowls.
- Vietnamese food traditionally has fish sauce as a base. A lot of our friends are vegetarians, so we've cooked up a few recipes with sauces that are plant based. While a newer recipe, much of the traditional flavors remain.
- We've included a vegan/vegetarian friendly sandwich we've created: Grilled King Mushroom. We wanted to try something different than the traditional Vietnamese sandwich that just has

tofu. Our mushrooms have the delicious flavor and texture of grilled meats, so even meat lovers can enjoy.



- Our Special Banh Mi is a blend of old and new. Beef shortribs with avocado and kale. You won't find this at any other banh mi shop and if you do, we made it first!
- Another modern twist: our goji berry dipping sauce and truffle pate.
- Our baguette is custom made locally for our restaurant.



- Exotic juices like fresh from the coconut juice, fresh pressed sugarcane juice and orange passionfruit juice with chia seeds



We look forward to being a part of the Atlanta dining community and happy to answer any questions you have

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