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Table Talk with Meridith Ford Goldman

Wednesday, November 19, 2008

Anne Quatrano was nice enough to speak with me some more about Abattoir, which she says will most likely open in February. The meatcentric menu will showcase the full use of animal products, including rarities such as lamb brain fritters and corned pig tongue. Other items range from head cheese with fig mustard to steak frites and braised salt cod stew.

This will be she and chef-owner Clifford Harrison's most casual restaurant to date (not counting provender Star Provisions), with a check average "less than that at Floataway Cafe," according to Quatrano.

Inside the White Provision complex off Howell Mill Road, the former slaughterhouse will sport pine floors from a closed factory in Cartersville to a Chicago Cow-like life-sized cow on a front entrance ramp.



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