

SP FOOD



If you're in the market for meat, **Abattoir** opened its doors two weeks ago. Abattoir (French for slaughterhouse) is located in part of the old meat packing plant on Howell Mill Road, and is the newest addition to Anne

DISH Quatrano and Clifford Harrison's family of acclaimed restaurants, including Bacchanalia, Quinones, Floataway Café and Star Provisions.

Fresh wildflowers and soft earth hues cast a feminine tone, an interesting contrast to the gentlemen's club feeling at most chop-houses. With a comfortable European elegance, the timeworn-decorated dining room seats 102 people. Al fresco dining also is available for 36 guests. The "meatcentric" concept utilizes locally raised proteins to produce high-quality, affordable food. Offering freshly butchered whole fowl, fish, beef, pork and other game served in a variety of ways, the menu is based around "whole animal cuisine," a term referring to Quatrano's use of every functional piece of the animal. In order to avoid wasting any part, Abattoir features dishes that incorporate head cheese, innards, feet and tongue. Menu standouts include the starter of venison jerky and main courses of corned lamb kidney, lamb brain fritters with meuniere sauce, braised cocks comb and crispy chicken feet. More mainstream dishes are available, like the Gulf black grouper, slow-roasted pork with farm egg noodles and brood, and the signature burger with beef and pork, which is served with pommes frites. On the dessert menu, the maple bacon beignets and the crepe with sweet goat cheese and nuts are appealing. The cocktail menu is based on old-school libations: sazerac, sidecar, Pimm's cup, bee's knees and gin rickey. Abattoir is open for dinner Tue.-Sat. from 5 to 11 p.m. The restaurant is located in the White Provision district at 1170 Howell Mill Road. 404-892-3335. www.starprovisions.com.

