

D LIVING

FIRST LOOK SALTWOOD CHARCUTERIE & BAR



Finisterre Octopus with pear and poppy vinaigrette can be found on Saltwood's starters menu. CONTRIBUTED BY SARA HANNA PHOTOGRAPHY

Meaty small bites delight

Explore sophisticated dishes on breakfast, lunch, dinner menus.

By Bob Townsend
For the AJC

Saltwood Charcuterie & Bar opened inside the Loews Atlanta Hotel in Midtown in early April, replacing the former Restaurant Eleven and Bar Eleven in a single open space. As hotel restaurants go, the concept is fairly sophisticated, celebrating charcuterie and other meaty delights

while still managing to serve as a convenient lobby stop for guests, who can grab breakfast, lunch, dinner or a drink seven days a week.

The look: The meandering set-up, which includes a cocktail bar area, a charcuterie station anchoring the entrance, and a narrow patio perched above 11th Street, mixes mostly contemporary design elements with rustic touches such as wood blocks for serving cured meats and cheese.

The scene: Last weekend's Atlanta Food & Wine Festival at the Loews brought a whole lot of traffic to Saltwood. Executive chef Olivier Gaupin served a taste of his menu, including fried almond-crusted veal sweetbreads, at the opening toast on Friday. And a revolving cast of Southern chefs could be found at the bar much of the time.

The food: Gaupin, a native of Orleans, France, blends his European heritage and classic technique with Southern flavors. On the starters menu, find charred Finisterre octopus with pear and poppy vinaigrette, pickled beets, chorizo and candied pistachios (\$7), as well as Gulf Coast crudo (\$7) with cobia, pickled rock shrimp, dill yogurt, smoked oyster aioli and yuzu juice. Along with housemade

rabbit Terrine (\$7), duck sausage (\$7) and country and foie gras pate (\$12), charcuterie offerings include Benton's smoked ham (\$10) and Spotted Trotter salami (\$8) and pork and duck prosciutto (\$9).

The drinks: Signature cocktails include the likes of Two Faced Tea, with Papagayo, sweet tea and Sriracha bitters (\$10). The wine list ranges from a \$10 glass of Cambria Chardonnay to a \$425 bottle of Veuve Clicot La Grande Dame Champagne.

The extras: At breakfast, look for the Southern Start (\$9), an open-face buttermilk biscuit and scrambled egg dish topped with fried chicken and pickled red onions, with gravv and seasonal fruit or breakfast potatoes on the side. At lunch, the Saltwood Burger (\$14) is a grilled beef patty with smoked sea salt, braised short ribs, Caly-Road Little Stone Mountain cheese and a sunny side up egg on an H&F Bread Co. bun.



The chef blends European style with Southern ingredients, as reflected in the signature charcuterie plate, served on a rustic wooden platter. SARA HANNA PHOTOGRAPHY

DINING OUT

6:30 a.m.-10:30 p.m. Sundays-Thursdays; 6:30 a.m.-11 p.m. Fridays-Saturdays.

Starters, cheese and charcuterie, \$3-\$18; entrees, \$12-\$18; breakfast, 8-\$18; lunch, \$9-\$14; desserts, \$7.

1065 Peachtree St., N.E., Atlanta. 404-745-5745, saltwoodatlanta.com.

