

# Chow Down Atlanta

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## Kozmo Gastro Pub

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I am impressed by what looks like hole-in-a-wall places, especially when it does not look nor feel like so when you step in. Such is the case here at [Kozmo](#) — a new gastro pub deep in the heart of suburbia. It's in a strip mall with tight parking many miles away from the nearest major highway.





The decor is suggestive of Buckhead and Midtown with its usual minimalist take — clean whites, contrasting dark booths, splashes of wood, open kitchen, shiny concrete floors, huge boards plastered on the wall. The focal point is a large wooden communal table complete with [Starck's](#) Emeco bar stools. The clientele, however, is typical of the affluent area: the more matured, more polished, more reserved crowd.



Food wise, it's top notch. The House Poutine is simply incredible and one of the best versions I've had in town. Theirs come layered to ensure the fries stay crisp. Au jus, fork-tender flaked short rib, cheese, and fries are arranged neatly from bottom to top. It is a gigantic portion good enough for sharing. I love the layering effect (as opposed to the "pile-on-high" results found in nachos) and more so that they don't skimp on the flaked short rib which is so flavorful.



The burger is a great contender to the popular versions in town. It is hand-made with a brisket-sirloin mix that produces a tender, juicy, thick patty. The Alon's brioche is buttery and soft and gives a sweetish hint to the fatty meat — a perfect combination. The sparse amount of lettuce and thinly sliced tomato guarantee the flavor of the meat to shine. Delicious. The side of macaroni-and-cheese is a grown-up take on the kiddie favorite. Twisty macaroni shells are drenched in creamy Parmesan, mozzarella, white cheddar, and bleu cheeses. This is definitely not what your momma used to make.





Tuesdays is Fried Chicken night. And it is in your best interest not to miss it. They do run out so do hurry. Three pieces of lightly battered yet crispy fried chicken are tender and moist with flavor all the way through. It's not a massive portion but with two good-sized sides, this \$8.99 dish is enough to get you filled. My chosen sides of garlic spinach and coleslaw are both fantastic. The spinach retains its crunch and the garlic lends a flavor. The coleslaw is crisp and creamy but not so that you feel like you're eating mayo. You can tell they only use fresh and quality ingredients here.



The Short Rib Pappardelle is scrumptious. The stewed-for-hours short rib is fork tender and the flavor is bold and hefty. The house-made sheets of fresh pasta allows the meat to mellow, sopping up all the sauce for a great-tasting dish.

Dessert wise, everything's made in house. The chocolate chip cookies with ice-cream is a simple choice but big on taste. The cookies are mounds of soft, chewy short-bread infused with chunks of chocolate. They were so good and fresh out of the oven that I didn't want to waste a minute by photographing them.



Drink wise, well, I'm not much of a drinker. But even the non-drinker that I am found the White Sangria pretty weak. No kick, no taste of wine, and more like a watered-down fruit juice with wine-infused bits of fruits. But I am curious to try their Kozmojito and the Kozmorita on my future visits.

This is a real gastropub in the true sense of the word. Food is amazing, decor and ambiance are top notch, and prices are very reasonable. Although lunch and dinner have the same price points, the one most expensive item on the menu, the Flat Iron Steak and Fries will set you back a mere \$14.99 while the burger weighs in at \$8.99. Truly a great benefit to the folks who live in the area.

*Insider tip:*

Be sure to join their Lunch Club: buy 5 lunches and the 6th one is free.

*The scoop:*

[Kozmo Gastro Pub](#)  
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