

HOMES • CARS • FASHION • CELEBS • TRAVEL • CULTURE

JEZEBEL



ATLANTA LUXURY LIVING

culture

April 2009

Gastropub
a bar that serves good quality food



Simply Stated

Kozmo Gastro Pub brings comfort cuisine with a twist of chic urban style to Johns Creek.

Rarely do the words comfortable and sexy go together in the same sentence. However, Kozmo Gastro Pub, which recently opened in Johns Creek, mingles the two in a unique and sophisticated way. Established by Oswald Morgan—who previously served as one of the developing and managing partners of The Globe Restaurant & Bar—Kozmo Gastro Pub features comfort food that easily transitions from day to night, as well as a stylish atmosphere typically only found inside the perimeter.

“The main thing was to create a sexy environment in the suburbs,” Morgan says. “I find that dining out nowadays is becoming more and more expensive. I think people are now just going out because it’s an occasion. When things get difficult, people want to be in a comfortable environment near their neighborhood. Food really fits into that, so the space is comfortable, and the menu is comfortable.”

The sexy part comes in when you take note of the roomy booths, warm lighting and the kinetic nature of the open kitchen—all of which create a vibrant dining experience. Then there’s the drink menu, which features a wide selection of wine along with a “Kozmopolitan” that Carrie Bradshaw wishes she’d been drinking (as the menu rightfully declares). In keeping with the theme, there also is the “Kozmorita” and the “Kozmojito.”

Part of Kozmo’s appeal is that it features affordable food with a familiar feel to it. “I am doing comfort dishes that people already know, but I’m infusing more flavor into it,” Executive Chef Travis Collum says. “It is nothing too fancy, and it stays with the whole industrial and gastro pub concept.”

For starters, try the cheese fondue or the chicken noodle soup—both of which will make you want to slap your mama. For the second

Kozmo Gastro Pub balances comfort food with a vibrant dining experience for a one-of-a-kind meal in Johns Creek.



**KOZMO GASTRO PUB'S
BEEF SHORT RIB PAPPARDELLE**

Yield: 10 servings

- 2 ½ lbs. trimmed brisket
- 2 carrots
- 1 medium onion
- 1 celery bunch
- 5 garlic cloves
- One half-liter red wine
- 2 sprigs each of fresh rosemary and thyme; 2 bay leaves
- 2 tbsp. decaf coffee
- 1 ½ gallons chicken stock
- 4 oz. cooked pappardelle pasta
- Head of cabbage
- Shaved parmesan/fresh horseradish

Once the brisket is trimmed, toss in seasoned flour. Get roasting pan hot with oil, and sear the meat. Remove the meat, add the vegetables and herbs, and sweat. Add the red wine and reduce. Add the meat back in, along with the coffee and chicken stock. Cover with a sheet pan, and place in oven at 325°F for three to four hours or until tender. Take the meat out of the liquid, and allow it to cool. Shred the meat. Strain jus into a container, and reserve to toss with the pasta. Core cabbage, cut into strips and boil. Toss the shredded meat with the pappardelle pasta, cabbage and short rib jus. Garnish with shaved parmesan and fresh horseradish.

Kozmo Gastro Pub's bar is the perfect place to unwind with a tasty "Kozmopolitan."

Executive Chef Travis Collum (left) and Owner Oswald Morgan (right) blend their previous experience working together into a new concept at Kozmo Gastro Pub.



course, nothing beats the cheeseburger. According to Collum, Kozmo's version of this American staple is half brisket and half sirloin (ground fresh every day) with lots of black pepper. Even better: Pair the burger with a side of velvety mac and cheese. This down-home dish is made from a hearty mixture of white cheddar, mozzarella, parmesan, sour cream, cream cheese and blue cheese. Also excellent is the beef short rib pasta dish featuring braised, slow-roasted short rib tossed with wide pappardelle pasta, horseradish, cabbage and a short rib jus that is short on heaviness and long on flavor.

In addition to the 3,000-square-foot main dining area and bar, the restaurant also features a semi-

private space for live music. For even more excitement, guests can enjoy martinis priced at only \$5.50 on "Martini Mondays," when mixologist Jimmy Rudnick also teaches how to make the martini-of-the-day. However, Morgan is most thrilled about "Comfort Tuesdays," when he offers fried chicken with a side of garlic green beans and a choice of mac and cheese or mashed potatoes for the specialty price of \$11.99. "Wine Wednesdays" also are pretty popular thanks to Kozmo's offering of half-priced bottles of wine.

"Oswald and I worked together before at The Globe, and I figured that our combined knowledge would infuse into a really good place that people would enjoy and love," Collum says. "So far, it's been a hit." —MISTY REAGIN

INFO

Kozmo Gastro Pub
11890 Douglas Road, Johns Creek
678.526.6094/kozmogastropub.com

