

# Features

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## Restaurant Review

### Bistro off Broad uses goods from local farmers

By Taylor Cash

Bistro Off Broad in downtown Winder offers a dining experience that is right on trend with farm to table ingredients, a chic but casually rustic ambience and good food, some with a French accent. Discovering these qualities in a restaurant without traveling to Atlanta is a real treat.

Located in a beautifully restored 1890s brick building, just a block or so off Broad Street in downtown Winder, the establishment houses a full bar and dining room featuring exposed brick and touches of weathered-wood shiplap. Large cylindrical chandeliers add an elegant touch.

The front entrance opens into the bar area where you can take a seat at the bar, at a table for two, or in a cozy chair. The dining room offers several seating options depending on the size of your group. We were greeted by Jeffrey Hills, proprietor of the Bistro and previous owner of the Flowery Branch Yacht Club. Along with Chef Alex Friedman, formerly of P'cheen in Atlanta's Old Fourth Ward, the two bring a new level of dining to Winder.

The menu is carefully curated to present dishes using local providers including eggs from Fry Farms in nearby Bethlehem, local honey from Papa D's Honey and Bees in Winder and smoked and cured meats from the Spotted Trotter in Atlanta. Small plate offerings range from East Coast oysters to a "Maple Leaf Farms" Duck Rilletto or a Chef's Charcuterie



**Bistro off Broad**  
Bistro Off Broad, located in downtown Winder, uses ingredients grown by local farmers in a "chic but casually rustic ambience."

and Cheese Plate. Other choices include spinach, Caesar or wedge salads or a Classic French Onion soup.

The list of entrees rotates seasonally with selections such as "Springer Mountain Farms" Herb Roasted Chicken with local vegetables or North Carolina Rainbow Trout with quinoa, baby beets, grilled baby collard greens.

The first appetizer we sampled was the Baked Brie (\$10), a warmed section of creamy brie cheese wrapped in a crispy, paper-thin fillo dough and accompanied with a delightful pairing of chewy figs and honey—still in the honeycomb. Dots of bee pollen and a drizzle of balsamic glaze round out the delicious plate. The "Anderson Farms" Pork Belly Risotto (\$10) offered a glazed section of pork belly, served on a bed of creamy risotto and topped with cara-

melized onions and crispy leeks. The glaze on the pork belly had a nice bit of heat offset by the creamy texture of the risotto. The leeks added just the right bit of texture. The well-versed wait staff answered our questions and expanded our knowledge about local farms and seasonal items.

For an entree, my dining companion selected the classic French Bistro plate of Steak Frites (\$30). The 10-ounce, "Brasstown Beef" ribeye steak, served with a dollop of flavored butter, was juicy and tender. A heaping portion of Frites, or fries, with a garlicky aioli sauce completed the dish. I choose the Herbed Parisian Gnocchi (\$20), a dish loaded with lots of interesting vegetables combined with bites of tender gnocchi. The veggies maintained their farm-fresh texture. The melange of yellow cherry tomato halves,

chunks of golden beets and broccoli florets, along with a big bed of peppery arugula on top, fused the dish together.

To accompany our meals, I selected a Cabernet from Sterling Vineyards, Napa 2014 (\$13) from the Bistro's wine list and my partner ordered an Anchor Steam (\$6) draft. Then to finish the evening, we ordered a dessert of Profiteroles (\$7), two large cream-puffs, filled with scoops of chocolate and dulce con leche ice cream and smothered in a gooey, chocolate ganache. I loved the fact that the cream-puffs kept their crunchy outer shell without getting soggy from the ice cream inside.

Traditional Bistro items served during lunchtime hours include a Ruben, Bistro burger, a French Croque Monsieur or Fish and Chips. Brunch menu on week-

#### ABOUT RESTAURANT

Bistro Off Broad is located at 16 Candler Street in Winder. The restaurant phone number is 678-963-5517 and website is [www.bistrooffbroad.com](http://www.bistrooffbroad.com).

Reservations are available on open table.

Dinner hours are Mondays-Thursdays from 5-9 p.m., Fridays and Saturdays from 5-10 p.m., and the bar is open daily from 11:30 a.m. to close.

Lunch hours are Mondays through Saturdays from 11:30 a.m. to 5 p.m.

Brunch is served on Saturdays and Sundays from 11 a.m. to 3 p.m.

Most credit cards are accepted.

#### Food options at Bistro



**The French Bistro steak plate**  
The French Bistro plate of steak frites includes a 10-ounce ribeye steak served with a heaping portion of fries with a garlicky aioli sauce.



**Pork Belly Risotto topped with onions and leeks**  
The "Anderson Farms" Pork Belly Risotto offers a glazed section of pork belly, served on a bed of creamy risotto and topped with caramelized onions and crispy leeks.



**Herbed Parisian Gnocchi**  
Bistro off Broad's herbed Parisian gnocchi is loaded with interesting vegetables and tender gnocchi.



**Profiteroles among sweet options**  
Profiteroles at Bistro off Broad features two large cream-puffs, filled with scoops of chocolate.



**Dulce con leche**  
Dulce con leche ice cream is smothered in a gooey, chocolate ganache at Bistro off Broad.



#### Plenty of seating available

Shown is one of the seating areas available at Bistro on Broad in downtown Winder.



**Elegant lighting**  
Large cylindrical chandeliers add an elegant touch to Bistro off Broad.



**Brunch is served**  
Brunch is served at Bistro off Broad on Saturdays and Sundays from 11 a.m. to 3 p.m.



**Bar seating available**  
Among the seating options at Bistro off Broad is at the bar, which is backlit with purple lights.