

EATER TRACKING OPENING ALERT OLD FOURTH WARD

Biltong Bar Is Now Open at Ponce City Market



The development's progress continues.

once City Market's newest restaurant is in business. Biltong Bar, from local restaurateur Justin Anthony, is serving South African-inspired fare in the space adjacent to Brezza Cucina inside the development's Central Food Hall. Hours are Monday through Saturday from 11 a.m. to 9 p.m. and Sunday from noon to 8 p.m.





Biltong is South African dried meat, and as the name suggests it's the focus of Anthony's new eatery. A variety of jerkies are available in sizes ranging from 4 ounces to a whole slab, and the dine-in menu includes savory pies, snacks, beer, wine, and cocktails. It's Anthony's second opening in recent months, following Cape Dutch's November launch in the former Woodfire Grill space. He also operates Yebo Restaurant + Bar and 10 Degrees South.

See Biltong Bar's menu below.





BILTONG.

A traditional South

African perky

Traditional / Peri-Peri / Garlic

40Z

8oz

160Z

Slab

Droewors

Chili Bites



Savory Pies

Chicken Pot Pie

Bobotie. sweet ground beef curry

Chicken Curry

Vegetable Curry

Traditional Sauces Peri Peri / Peach Chutney

Snacks

Droewors and Parmesan

Peri Peri Popcorn

+Biltong

Red Bean Hummus

Cheese & Biltong Plate

Boerewors Sausage Roll

Spinach & Biltong Salad goat cheese, caper berries, figs, clemengold vinigrette

Avocado and Lychee Salad

Boerewors and Corn Hash



Drinks.

South African Fruit Sodas Appletizer / Grapetizer Peach and Appletizer / Peartizer / Strawberrytizer Mexican Coke

Beer Sweetwater 420 / Creature Comforts Tropicalla IPA

Wine

Ken Forrester Chenin Blanc Glen Carlou Chardonnay Excelsior Cabernet Sauvignon Chocolate Block

Peatured Cocktails

Hollow Moon Ransom Old Tom gin, damson gin, elixir combier, spiced lime cordial

Wicker Man Dickel rye, pecan barenfang, lemon, ginger, Abbott's bitters

Biltong Sour Buffalo Trace bourbon, lemon, biltong fat, Fable Night Sky wine, egg white

