



The Country Cat

DINNERHOUSE BAR



PRESS KIT



thecountrycat.net / 503.408.1414
7937 SE Stark St , Portland, OR 97215



ABOUT THE COUNTRY CAT

The Country Cat Dinner House & Bar in Portland, OR is truly a made-from-scratch, nose-to-tail, farm-to-table-experience with American craft cooking at its core. Husband and wife team Adam and Jackie Sappington offer up their unique interpretation of the country's ever-evolving culinary heritage through a menu that highlights flavor profiles from Adam's Midwestern upbringing balanced in a classic Northwest style. The cozy and soulful restaurant is nestled into a corner on 7937 SE Stark in Portland, Oregon's rather unexpected Montavilla area - a family neighborhood allowing the duo to foster a restaurant environment that serves the community first. Adam is arguably Portland's top chef/butcher composing a variety of rotating dishes to highlight every part of the animals he breaks down weekly in his back kitchen. Jackie is a talented pastry chef creating nostalgic delights filled with sophisticated flavors made from the Northwest's seasonal bounty. The Country Cat is open daily from 9am to 2pm and 5pm to close. Reservations are available online through Open Table or by calling 503.408.1414. Follow Adam and Jackie and The Country Cat on [Twitter](#) or on [Facebook](#).

From the Menu:

The Country Cat is a family-driven and community-focused eatery. Diners flock from across the country to indulge on Adam's signature **Cast Iron Skillet Fried Chicken served with Toasted Pecan- Bacon Spoonbread** or **The Country Cat's Whole Hog offering Brined and Grilled Loin, Roasted Belly & Braised Shoulder**. Also available is The Country Cat's Animal Tour, a three-course rotating menu for only \$24 a person. Dessert highlights include Jackie's *Trio of Pudding* offering *Butterscotch, Chocolate, and Crème Brulée with baked-to-order cookies*.

Beverage Program:

Comforting heritage cooking can only be paired with heartfelt classic drinks. The Country Cat's bar program is known throughout Portland for its house made Bloody Mary with homemade pickles and beef jerky. Also available are artisan whiskeys and local beers.



ABOUT THE COUNTRY CAT (continued)

Décor:

The Country Cat welcomes diners of all ages and all walks of life with their brightly lit and inviting atmosphere. The bar and open kitchen are lined with chalkboard walls covered with drawings of ingredients and a large side of beef divided into butchery sections. The tables surrounding the bar are ideal for chatter-filled meals among friends and family while the adjacent dining room is ideal for larger parties or intimate dates.

Hours:

Brunch, 9am-2pm Daily
Dinner, 5pm-Close Daily

Location:

7937 SE Stark St
Portland, OR 97215
<http://thecountrycat.net/>

Contact:

Tel: 503-408-1414
Email: info@thecountrycat.net
Social Media: The Country Cat is on
[Facebook](#) and [Twitter](#) (@thecountrycat)

Seating Capacity:

Team:

Adam Sappington, Co-Owner and Chef
Jacki Sappington, Co-Owner and Pastry
Chef

Opening Date:

April 2007



ABOUT ADAM & JACKIE SAPPINGTON

About Adam and Jackie Sappington

Most every night, Portland's well-known husband-and-wife culinary team Adam and Jackie Sappington can be found buzzing about The Country Cat Dinner House & Bar, their dream restaurant that they opened in April 2007. Adam serves as the Executive Chef while Jackie plays the role of Pastry Chef, seamlessly blending their talents into a family-driven and community-focused. The duo first met in 1995 while working together for three years at Portland's Wildwood Restaurant, which laid a solid foundation of friendship and professional respect between the pair. Falling in love over the stove, they married in 2000 and always remain focused on camaraderie not competition, supporting each other as well as balancing out their individual strengths and weaknesses. Active members of the community especially when it comes to educating area children about seasonal and local food, the Sappingtons have two sons of their own, Atticus and Quinn, whom they simply adore.

More About Adam

Always comforted by food's ability to incite conversation and generate close-knit bonds, Adam's passion for food dates back to his upbringing on the central Missouri farmlands where he spent hours with his mother in the kitchen and attended the local farmers markets with his grandmother. Hungry and ready to plunge into his new career, Adam started work at a



ABOUT ADAM & JACKIE SAPPINGTON (continued)

cutting-edge trattoria in his hometown. He moved to Portland to attend Western Culinary Institute and soon landed at Wildwood Restaurant where he worked his way up from pantry cook to executive chef over the course of 11 years, which shaped him into the chef he is today. A self-taught expert in whole animal butchery – one of the first in Portland and now lauded as the pre-eminent butchering chef in America, Adam believes this knowledge has made him a more well-rounded chef while also ensuring more money gets directly to the farmer and that every piece of the animal is utilized to minimize waste. He works hard to preserve his beloved craft by teaching classes on sustainable cooking and whole animal butchery at the Portland Meat Collective, Culinary Institute of America and the French Culinary Institute. Adam has now called the restaurant kitchen home for over 20 years and cannot imagine spending the majority of his time anywhere else.

More About Jackie

The daughter of a single mother, self-described “pie geek” Jackie started experimenting with food at an early age and quickly fell in love with cookbooks, tackling her first recipe at just 10 years old – a now perfectly apropos layered puff pastry dessert from Julia Child’s “Mastering the Art of French Cooking.” She studied the Anthropology of Food at the University of Oregon then moved to Portland in 1995 where she worked her way through restaurant kitchens as a savory chef including Wildwood Restaurant and Paley’s Place. She then switched gears to pastry – learning about and appreciating the preciseness and scientific aspects of baking – while working at Café Azul and Lauro Kitchen. With no formal training, Jackie’s on-the-job education proved time, dedication and repetition were the keys to perfecting the craft. With a sole focus on pastries for over 10 years now, Jackie’s approach is warm and patient, but meticulous and infused with love. She simply could not live without her mixer and offset icing spatula. And while you’ll never find a microwave in her pastry kitchen, you’ll always find fresh vanilla beans and parchment paper. She loves to create whimsical takes on classic desserts, admitting a fresh pie coming out of the oven hugs her with a warm blanket of happiness that makes her smile. In her limited spare time, Jackie can be found training for and running marathons.



MEDIA HIGHLIGHTS

Bon Appetit

- “Next, we raced over to the holy temple of domestic charcuterie **Olympic Provisions SE** for a dinner that tempt even the most devout vegetarian into going H.A.M. This was a sort of Yalta Conference between three of the country's Meat Heads of State: Chicago's **Paul Kahan** (avec, Blackbird), **Adam Sappington** (The Country Cat) and **Elias Cairo** (Olympic Provisions). What sort of fantastical meat are we talking about? LAMBCHETTA, for starters. Yep, that's lamb rolled porchetta-style. No big deal.”

Tasting Table

- 12DaysOfCookies, Jackie Sapopington's Vanilla Tuile Fortune Cookies

The Daily Meal

- “Exploring Different Cuts of Lamb”

Time Magazine's Josh Ozersky

- “I would call Adam the preeminent butchering chef in America.”

Meatopia “Best Pork”

- PDX.Eater.com
- South Brooklyn Post

Mens Health

- “An amazing chef and butcher, Chef Sappington marinates his tri-tip in a Dijon and hazelnut coating for at least three hours before cooking .”

FoodNetwork.com

- Move Over Ham: Easter Lamb 101

The Oregonian

- “... one of Portland's pre-eminent whole-animal butchery experts”

Portland Monthly

- “Best Brunch” award winner
- Best Restaurants: Maxim al Meat

Sunset Magazine

- “After a day of hiking or swimming, Adam Sappington of The Country Cat in Portland, likes the simplicity of cooking a one-pot meal like this for his wife and their two young sons .”

Willamette Week

- Restaurant Guide 2008-2012: Our 100 Favorite Restaurants
- Restaurant Guide: Manageable Mornings

James Beard 2012 and 2013 Semifinalist Best Chef Northwest