
Beer and food

Posted by shughes007 - 2008/04/07 10:49

Is it me or are more and more of our brew pubs making some great beers but serving up food that mostly comes off the Sysco truck. Why is it so hard to cut a potato and fry it to make real french fries as opposed to trucked in frozen fries. Some exceptions are Fergies in Philadelphia whci has the best mussels I have ever had, and the sister pub Monks with its delicious home made frites and a duck salad to die for. Last night I ate at the Appalachian Brew pub in Harrisburg. I was served a great cask conditioned milk stout and a plate of food where only the salad dressing was made on the premises. As we move to real ales hopefully we can move to REAL food. I think in review of Brew pubs there should be a special designation for pubs selling locally sourced food and really home made food.

What do others think?

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