



The REHOBOTH Foodie

The answers for your taste buds' never-ending question. **Where should I eat?**
Follow The Foodie daily at RehobothFoodie.com

Meet Bob

My goal is to promote local dining while remaining honest and impartial. I don't gush unless a place deserves it, and I don't pull punches, either. I don't accept ads from restaurants; I dine as anonymously as I can (sometimes I even wear a disguise) and pay full price during the review process. With so many good places to eat around here, it just doesn't make sense to waste the calories — or the money — on anything less.

THE REVIEW

Pig & Publican Lewes, DE ★★★★★
The Foodie awards it:

In the beginning there was the Pig & Fish Restaurant Company in downtown Rehoboth Beach. And, under the control of partners Doug & Lisa Frampton and Mike & Denise Stiglitz, it was good. So good, in fact, that they opened a second location called the Pickled Pig Pub. It was also good. Both restaurants offered well-prepared, upscale bistro grub — and lots of craft beers in a casual setting; Pig & Fish a bit more entrée-oriented, while Pickled Pig Pub excelled with overstuffed sandwiches, appetizers and happy-hour noshes at the bar. After a while, Chef Stigz and Ben Muse (his beer guru, aka Ben 1.0) decided to leave the beach behind and take their act northward to create what is now multiple locations of Two Stones Pub and their 2SP Brewery (home of the delicious Delco Lager).

Undeterred, the Framptons kept both restaurants running smoothly with the help of Corporate Chef Ian Mangin and yet another beer-lovin' Ben (2.0 to be exact). Ben Cowell keeps the craft programs rotating at both locations.

You'd think that would be enough to keep these talented people busy, but it was not. A couple of months ago they opened the Pig & Publican, just east of the drawbridge in the Beacon Motel on Savannah Road in Lewes. (Remember the Beach Deli that used to be in there?) The Pig & Publican is similar in concept to the other two popular pigs but with a number of special international twists and turns.

Open at 11 for lunch and dinner year-round, the Pig & Publican has approximately 80 seats, as well as an outdoor patio that seats 20. Doug, Lisa, Ben, Ian and the crew offer casual yet surprisingly upscale offerings with a focus on Belgian recipes and craft beers. →



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BREAKING CHEWS

The Latest Dish from RehobothFoodie.com!

A Big Chill is coming to the southeast beach at the base of the Indian River Inlet Bridge! LaVida Hospitality and the DE State Parks are developing the Big Chill Beach Club restaurant and event venue right smack on the sand!

OC's Liquid Assets is expanding their reach into Delaware — specifically Fenwick Island, where the old Claddagh used to be. Now we don't have to drive all the way to 94th St.

Sad to report that the delightful Zen Saigon Vietnamese joint in Bethany is no more. We already miss Kenny's amazing Pho.

The spirits are active at Dogfish Head Distilling in Milton as they expand their lineup to include a brand-new whiskey.

Meals on Wheels Lewes-Rehoboth's annual Top Chef of the Culinary Coast event is at Rehoboth Beach Country Club this year! Over 20 local chefs compete — and the proceeds help feed our homebound neighbors! Tickets on sale now at MealsonWheels-LR.com.

By the time you read this, Joe & Chris' new Blue Hen restaurant will be open in the lobby of The Avenue Inn in Rehoboth. The boys are well known for their wildly popular Henlopen City Oyster House.

Construction is underway for the new 240-seat Bluecoast Seafood Grill at Gateway Center in Rehoboth near the new Fresh Market. The perpetually long lines at Bethany's Bluecoast suggest that this will be yet another slam-dunk for SoDel Concepts.

Bowl a game, play Laser Tag, drop a few quarters in great arcade games — and get some surprisingly good lunches, dinners and late-nite fare at the new Lefty's Alley & Eats in Lewes. Y'gotta see this place to believe it. 'Nuff said.

Touch of Italy is expanding northward! The stately old First National Bank building in downtown Milford will soon host those amazing wood-fired pizzas and all the deli delights for which TOI is so well known. And they're already clearing the land for TOI's brand-new trattoria/salumeria/pasticceria in Christiana. These guys must be doing something right!

Keep an eye on RehobothFoodie.com for the latest news & reviews here on the Culinary Coast. And stay in-the-know with the Rehoboth In My Pocket travel app — everything you need to know about the Rehoboth Beach resort area. Available at The App Store & Google Play.



THE REVIEW CONTINUED

From the appetizers to the soups, sandwiches, salads and entrees, there's always a polite nod to Belgian influences.

Opening night was a blast, with the able assistance of gatekeeper Lisa Frampton, GM Zach Rempfer, our enthusiastic server Kyle, bartender Eddie Pardocchi and the rest of the Pickled/Pig/Fish/Publican crew. So let's take a look at the menu: One of the don't-miss dishes on is the Bitterballen appetizer. These couldn't be more different from Italian meatballs. Laced with crispy kale and a creamy demi, each one has a surprise cheese curd buried inside. They are generously portioned and can be easily shared.

The chicken and waffles entree with the fried egg gives an entirely new dimension to comfort food. It's not breakfast at all — it's quite savory, in fact, with a dark gravy over crispy fried chicken (schnitzel, if you must) resting on a warm, slightly sweet waffle.

Another tasty entree is the Machine Gun sandwich. A spiced Muerguez sausage is lovingly encased in a soft roll and topped with cheddar, sautéed onions and frites. A polite slather of mayo with harissa (a spicy blend of peppers) is the crowning touch. You will not be hungry for a while after you tackle this one.

Brussel sprout aficionados will love the little crispy orbs sprinkled with melted parmesan and basking in caramelized onion horseradish aioli. Of course, we had to pay homage to the Pickled Pig Pub by ordering the Poutine. Simple, to the point and filling: Sausage gravy overtop of warm fries and melty cheese curds. Viva Canada! Leave your diet at home for this one.

The dinner menu offers five varieties of mussels, paired with little gastronomic exclamation marks like ginger, bacon/gorgonzola, that Muerguez sausage, parmesan or bratwurst. The fries (call them "Beach Frites") also come in eight varieties, in half or full orders. Nice touch.

Pig & Publican offers a huge selection of crafts in bottles and cans, including offerings from Allagash, Goose Island, Rodenbach, Ommegangs, Oskar Blues and even a couple of Trappist varieties. They have eight tap handles, and Ben 2.0 keeps the selections rotating seasonally. Get ready for the Captain's Reserve Bottles. These include some brews you will not find elsewhere.

Pig & Publican 302-313-4487 PigandPublican.com



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CHASING THE GRAPE

Written by Catherine Hester

ADULT JUICE BOXES: Perfect on the beach, the couch or at a picnic

When you pack a picnic for the beach, the last thing you need is extra weight. So oenophiles-in-the-know are discovering the new revolution of wines in aluminum cans, Tetra Paks (aka, adult juice boxes) and plastic containers — complete with their own wine “glass.” Egad! “Wine in a can,” you say?! “How gauche! How can that possibly taste good?” Well, yes it can if the wine actually tastes like it came from a regular bottle. Trust me; I’ve tried all of them.

Even the millionaire investors on *Shark Tank* rejected that guy’s first pitch (you know, the one who invented a wine in its own cup, encased in plastic with a foil top). Now he’s laughing all the way to the bank. At first, some wine snobs turned their noses up at bottles with screw caps; it has since been proven that screw caps are a better seal. Now, some consumers are suspicious of these new-fangled containers. Not to mention the cynics among us who think it’s all a marketing angle. However, the eye-catching, compact packaging, according to one U.S. environmental study, is actually more “green” because these containers can be recycled in a closed loop better than traditional glass bottles.

Tetra Paks have been on the market for over a decade. Mostly originating on the West Coast, where new ideas and

innovation pop up as frequently as those creatures in a Whack-a-Mole carnival game. Now we, as the consumers, get to enjoy the convenience of good wine in alternative containers.

The Cal Naturale Organic Chardonnay and Cabernet Sauvignon (from Sonoma) have been a staple at Teller Wines since 2012. It is 500ml, two-thirds of a regulation 750ml bottle of wine, so it contains three servings. They are super-easy to store in your cooler, backpack or picnic basket, and most importantly, they taste like their respective varietals without the oak. (For the truly gauche among us — myself included — you can even sip the wine through a straw for more aeration.)

Similarly, the Steelhead line of Chardonnay and Merlot (also from Sonoma) offers the same lightweight convenience without sacrificing quality. You don’t even need to bring extra cups because these 375ml wines come with their own wine glass-shaped plastic vessels. How cool is that?!

Not to be outdone, the new Alloy Wine Works’ (central California) canned rosés and Pinot Noirs are all the rage. We’ve carried them in our shop since they were first released last April. Customers tasted them at Half Full (restaurant in Lewes) and have since flocked to Teller Wines to buy them. *Food & Wine* magazine recently featured the rosé in a can as an ideal picnic wine. Believe me when I say that



ALL THE RAGE: THOUGH SKEPTICAL AT FIRST, TELLER WINES OWNER AND COLUMNIST CATHERINE HESTER HAS BECOME A BIG FAN OF CANNED WINES. KNOWN COMMERCIALY AS ADULT JUICE BOXES, THESE ALUMINUM-CLAD PRODUCTS OFFER SEVERAL ADVANTAGES OVER THEIR SCREW-TOPPED COUNTERPARTS.

Kevin and I taste every wine before we buy it. The Alloy wines have surprised us with their quality and integrity. And no, you absolutely cannot taste the aluminum. If you closed your eyes, you wouldn’t know the difference.

Summer’s coming, and it’s the time to chill, relax with friends and family in the backyard, at the beach and by the pool. Just don’t forget to recycle the empties after you’re finished. 🍷

ABOUT THE AUTHOR

RehobothFoodie.com’s ‘Chasing the Grape’ wine columnist Catherine Hester and her husband, Kevin, are the owners of Teller Wines on Savannah Road in Lewes. They share their travel and winery adventures while offering thoughts on why they order particular wines for their loyal customers.



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FOODIE ON THE ROAD

BON APPÉTIT RESTAURANT IN SEAFORD IS A HIDDEN GEM — WITH A FRENCH ACCENT!

PHOTOS BY TODD DUDEK



One of the sections in the *Rehoboth in My Pocket* travel app (available for iPhone, iPad and Android, by the way) is titled Hidden Gems. And one of those gems is none other than Bon Appétit restaurant, cleverly hidden in downtown Seaford. Few things surprise me after 10 years of doing what I do, but my visit to Bon Appétit was quite a surprise. After all, the delightfully quaint burg of Seaford isn't the first place one would immediately expect to find such a well-run fine-dining French eatery. From the moment we arrived to the moment co-owner Karen Pedemonte handed us our coats, everything was perfectly executed.

Karen and her husband, Chino, met on the job at a restaurant in New York. They purchased Bon Appétit in 1991, and their tireless dedication, skill, patience and an uncanny focus on customer service has made this comfortable spot one of the go-to eateries in Sussex and Worcester Counties alike.

BON APPÉTIT
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Chino & Karen Pedemonte

Though the theme is decidedly French, Chef Chino blends German, Incan, Chinese, Japanese and Swiss influences into his cuisine. He works only with the assistance of his sous chef, and if he isn't able to work, the restaurant closes down. A guarantee of consistency if there ever was one.

Karen's bailiwick is front of house, and she's all about the details. From the fresh flowers to the crisp napkins to keeping water glasses and bread baskets filled, she works seamlessly alongside her seasoned waitstaff. And wait 'til you see the vintage French prints and pin-ups that gently decorate this understated bistro.

I knew things were going to be interesting when carved butter flowers arrived at the table. And it just got better from there. Bon Appétit features a prix fixe deal of five courses for only \$45. These aren't "tasting" portions or a few selected low-cost items: The package deal includes the specials du jour along with pretty much every full-portion item on the menu. Quite a bargain!

We started with artichoke crostini: Artichoke hearts, perched on toasted French bread and enrobed in warm Parmesan cheese sauce. At the risk of gushing, they were simply amazing. Ditto for the poached mussels in white wine with shallots, garlic and cream followed. Bracingly spicy with a gentle creaminess. I will not gush. I will not gush. I will not...

The chicken empanadas appetizer reminded us that it's not all francophilic there at 312 High Street in Seaford. But rather than the traditional fried version, Bon Appétit's are encased in a light and flaky puff pastry. We thought we were finished — until the entrées arrived: a perfectly grilled-to-temperature Black Angus New York strip slathered with roasted garlic butter; veal scaloppini sautéed in lemon butter laced with capers, and crispy, slow-roasted duckling topped with warm cherries. All three were top notch and something I would expect in any big-city eatery.

The Pedemontes have been operating Bon Appétit for over 25 years, and it's no mystery that what they're doing keeps guests coming back year after year. Needless to say, reservations are a must. It's well worth the drive. 🍷



SIP & BITE

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SIP & BITE: THE PODCAST

Recent favorites on demand at Delaware1059.com

AIRED ON: 2/11/17:
Local restaurants love local beef, and Travis Reid from Reid Angus in Frankford, keeps the steaks, burgers — and even house-made jerky — flowing.

AIRED ON: 2/6/17:
Meet the crew from Highwater Management who have taken over the food, beverage and events at Baywood Greens in Long Neck.

AIRED ON: 1/7/17:
Chef Mike Stiglitz and beer guru Ben Muse started at Pig & Fish in Rehoboth. Now they're upstate, dishin' up unique bar grub at their Two Stones Pubs and brewing great beers from their new 2SP Brewery.

AIRED ON: 11/5/16:
So what's the story behind the wildly popular Grove Market near Ocean City? Get the lowdown from the big boss herself, Leslie Lunga. You'll love her captivating story. 🍷

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