

Restaurant Review 13 Duffy's October 30, 2014

**FOOD: LUNCH AT DUFFY'S:** It was a trio for a weekday lunch at Duffy's on Clayton Road at Woods Mill Road in front of the Schnucks store. I was joined as usual by Jean Whitney, former Patch.com editor and also by a reader of the newsletter.



It was the first really cold day of the fall and no one sitting outside, except one man with his dog. We went back to the rear dining area which was roomy and quiet compared to the hustle and bustle of the bar area.

Duffy's is known for having a pretty good burger and good bar pizza. For this meal we skipped the pizza and our guest ordered a burger although it was not your usual type. Jean and I headed to different areas of the menu. We started with the soups of the day, Potato for Jean and Black Bean and Steak for me. We did not look at the menu for the soups and our waitress told us the soup was \$2.95 for a cup. This would change later.

Jean's Potato soup was hearty but Jean said the flavor was bland, without the homemade taste. My Black Bean and Steak tasted like it got dumped out of can and the "steak" resembled the little pieces of nondescript meat found in Campbell condensed soup.



Our guest was eating healthy and ordered a plain burger (\$9.00) with nothing...no cheese, no lettuce, no tomato, no onion, no mayo...just plain along with a side of cottage cheese. Once the burger arrived, she ditched the bun and ate it with a knife and fork. This isn't the type of burger a bar and grill takes a picture of to promote its burgers, but our guest had good things to say about the plainest of burgers.

She said it came "medium" and not "medium-well" as ordered, but was delicious and very juicy.



Jean went with the Chicken Walnut Salad sandwich (\$9.75) that came with fries. She said the flavor was good after overcoming too much mayo in the mix. Unlike lunch a week earlier at the Country Club where the fires were stone cold, Duffy's fires were hot. The tomatoes on the chicken salad looked like the January hot house variety and not October "pre first frost of the year" ones.



I went with the French Dip ((\$9.95) and the waffle fries (50-cent upcharge). The highlight of the French Dip was that it was served on a Asiago roll with cheese baked in the top of the roll. The roast beef was average and frankly I get a tastier French Dip at Sasha's on DeMun in Clayton every Wednesday night. But the waffle fries were great, with a wonderful taste and very filling. I'm a fat guy and I could not eat them all.



When the checks arrived the soups were \$3.95 and not the \$2.95 as stated by the waitress. We asked to see menu again and \$3.95 was the price on the menu. She apologized, saying there was a price increase but she was unaware the soups went up. She offered "to see" if she could reduce the bill, but we declined. For \$2 it gave me something else to write about.