

Restaurant Review 8 Miller's Crossing October 3, 2014

**MILLER'S CROSSING A PLEASANT SURPRISE FOR LUNCH:** A Friday lunch around 1pm was a pleasant surprise for myself and former Patch.com editor Jean Whitney. We went to the very local bar and restaurant Milling's Crossing at 14156 Olive Blvd, just past the two Phillips 66 gas stations and across the street from the old patio furniture store.



We were too early for the Friday night specials of Ribs and Pork Steak but found plenty of other items to try on the menu.

For an appetizer we decided to get the most from our resources and split the single patty "steakburger" cheeseburger. We got a side, so we picked mac and cheese.

This was nowhere close to its namesake at Steak n Shake. The "steakburger" at Miller's was much better. The meat for this cheeseburger was fresh and clearly never frozen. The cheese on top was melted perfectly. This burger had plenty of taste. They also offered their 'steakburgers" in the two and three patty versions, but the single patty was plenty filling.

If you remember about a month ago we reviewed Circle 7 Ranch on Clayton Road and complained how the macaroni and cheese did not have enough cheese and was runny. That was not the case at Miller's Crossing. The macaroni hung together thanks to a thick melted cheese. This burger and side went for \$4.25 and was a bargain. They also have a half pound Tavern burger for \$7.00.



The restaurant is under new ownership, but there has not been a price increase yet. How did we know that? It was simple...they have not changed menus yet. We asked our waitress about the Irish Stew that was on the menu and she replied that it was no longer available as the new owners have discontinued it.

Jean ordered the fish and chips for \$11.00. We were both surprised when the fish arrived and were actually sitting on homemade potato chips and not "English chips" better known as French fries.

Unlike most fish you get with fish and chips that is heavily battered, this fish had a light batter and was 90% fish. The fish was very good. Jean thought the price was too high for fish arriving on potato chips. I tended to agree with her.



My order was the brisket sandwich with a side a potato salad. The brisket was good, a little better than the brisket at Smitty's but not as good as the brisket at Lester's. The potato salad was made in the kitchen and was very good. Unlike the delicious potato salad at Lester's that comes in a tiny bowl that would normally hold cocktail sauce for five shrimp, at Miller's Crossing you got a healthy serving. However some might find it came with a bit too much mayo.

**The return to Miller's Crossing...Dinner** with Diana (and Jean): A week later our trio of consumers returned for the Friday night BBQ specials. Jean got the pork steak (\$11), I got the 1/2 slab of ribs (\$11), my wife got the cheese steakburger and baked beans and a Stella beer (\$5.25 for the beer).



The pork steak was a 20oz cut. However the Saturday Pork Steak special at Smitty's and the everyday pork steak at Charlotte's Rib are both more tender and not as dry. This said it was not as if Jean did not consume the entire thing. The ribs were okay, but

are much, much better further east on Olive at Sugar Fire. The cole slaw side while homemade, was a bit too heavy in the mayo sauce.

However the big hit of the night were the baked beans, so much so we made a second order. Not only were these piping hot they had a great favor for myself and Diana while Jean thought it may have been a little too sweet. They serve the beans with a soup spoon because it is almost like eating a thick ham and bean soup.



So after two meals at Miller's Crossing if we return we are getting the steakburger and the baked beans and maybe if we feel like a 10-year-old, an order of the very cheesy Mac and Cheese.