

RESTAURANT REVIEW 51 PHIL'S BBQ June 8 2017

RESTAURANT REVIEW: Phil's B-B-Q S Gravois Affton, MO.

Two weeks ago on our drive to try out the reopened Bevo Mill, we passed Phil's B-B-Q on the north side of Gravois in Affton, a couple of blocks before the St. Louis City Limits. I thought to myself, "Phil's has been here as long as I can remember. It must be good. We should go there next week." Be careful what you think to yourself would be my advice.

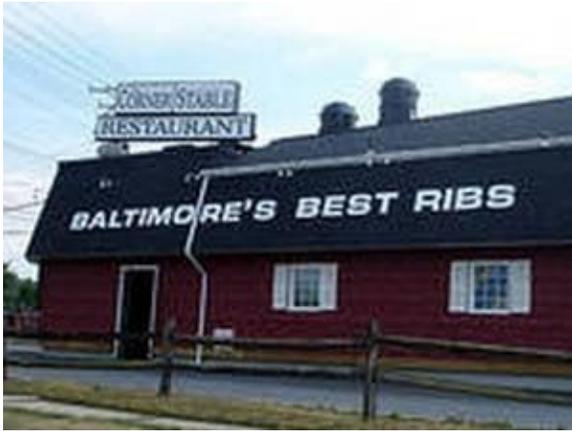
Phil's open in 1961. At the time and into the early 1980s St. Louis was known for its Italian food. If you wanted B-B-Q you went to Kansas City or Memphis. Now there are B-B-Q restaurants every 3,000 feet in commercial areas, plus in every Dierburg's supermarket where there is a smoker on the parking lot.

When we lived in Kansas City for 10 years, Arthur Bryant's was great, but our favorite place was Rosedale's on Southwest Blvd. in Kansas City, Kansas. They opened in 1934. The last time I was there they still had their first dollar in a frame behind the counter.



A couple times a month my wife and I would make the drive after rush hour to Rosedale's for dinner.

When we moved to Maryland in 1990 we did not expect to find much barbeque. But I found my favorite place ever. The Corner Stable, in Cockeysville north of Baltimore and Towson in Baltimore County.



The place opened in 1973, but the long shotgun building was much older. The furniture was original stuff and much of the staff had been there for a long time. All the food was good, but the Baby Back ribs were unbelievable, especially in an area known for crab cakes and not B-B-Q.

So when we pulled into Phil's I was expecting to return to my favorite B-B-Q places. The building is old with low ceilings and old furniture. I thought that this place was really going to be good. Again thinking can be dangerous.



We were there at 3 o'clock so I was not expecting the place to be packed. However it was completely empty.

We asked our waitress what the most popular items were. She said "pork steaks and ribs." She also advised us that the French fries and corn were the only sides not made there. My wife got the pork steak (\$9.49) while I ordered the baby back ribs (\$12.49). We each ordered the baked beans, she got the coleslaw and I got the potato salad. We normally share when we our out doing a review.



The pork steak was tough to cut and even tougher to chew. We did not finish it. We didn't even take any home for the dog. The best side was the baked beans, which were just "alright." The potato salad and the coleslaw were not good and between the two of both were left on our plates after a couple of bites.



The sauce on the ribs was below average, but it didn't make any difference because the ribs were awful.

The meat did not fall off them nor could it be cut off the ribs. Small amounts of meat could be scrapped off or gnawed off.

For my wife the highlight of the dinner was that her beer came in a frosted mug. How do they stay in business? I'm guessing they own the building which cuts down on

overhead. Everyone we know who lives in South County either said they had never been to Phil's or they had been there only once. One person told me the fried chicken might be the best item on the menu.

This was undoubtedly the worse meal we have had since we were at Circa STL in Des Peres in 2016.