

## RESTAURANT REVIEW 59 RUSSELLS December 1, 2017

**FOOD: RESTAURANT REVIEW; RUSSELL'S** I often question myself going to a restaurant within a month after they have opened since they are still possibly ironing out all the problems. However if the place is popular and jammed with customers, it is only fair to do a review. That was my position on Russell's new location on Clayton Road at Baxter Road in the same strip center as Smitty's, the popular bar and grill for over 23 years.

The Original Russell's a bakery, breakfast and lunch restaurant on Macklind Avenue near Hampton has been very popular. The owners opened a second spot in Fenton in the Gravois Bluffs and now had opened a third in Chesterfield in the former St. Louis Bread Co space of the Strip Center.



The place had been open just five days and was very popular possibly pulling customers away from the Stack House breakfast and lunch restaurant a block down the street. It was also drawing a cross section of Chesterfield.

When we were there on Friday December 1 at about 1pm it was mild with the temperature around 55 degrees. I watched as a blond middle aged women wearing sun glasses pulled up driving a new BMW convertible with the top down parking between a GMC pickup truck and a Ford SUV. A clear example of regular folks and a Snoburbia resident.



You order when you enter and the staff was not acting like they had only been there five days. The order taker was very polite, helpful and efficient.

The interior had been changed quite a bit from the St. Louis Bread Co restaurant. You place your order to the right after walking in and not straight ahead as in the past. There is now counter space directly in front of the kitchen and more table and booth seating.





My wife was considering several breakfast entrées, before suddenly changing to a grilled sandwich, The Smelly Sticky Pig, consisting of blue cheese and honey smoked bacon. Her side was a cup of fruit. (\$10)



I didn't have to juggle different menu items around in my head before ordering. I went with the Grilled Beef and Sharp Cheddar (\$11) I added as side of herb potatoes for \$2.95.



I tried to order two blue muffins to take home. They had one Lemon-Blueberry muffin left. I passed on that.

Both sandwiches, although pricey were good. They were also deceptively filling. We each took half of the sandwich home and had them for dinner after 10 minutes in a toaster oven.

The roasted potatoes were also good, but I have to say the roast potatoes at the Mellow Mushroom on Lindbergh in Sunset Hill where our Trivia team has been playing are better and come with the sandwich without an up charge.

My wife also order carrot cake. (\$5.50) She rated it very good, just below her favorite from Hank's that she gets at Sasha's Wine Bar in Clayton.



Everything we had was good, if a bit pricey. (\$32) But I have to admit if I was in the area at lunch time again, I would be more likely to go to Smitty's at the opposite end of the strip center for a daily special or the steak sandwich or the hand breaded chicken strips. Lunch for two without drinks at Smitty's would be between \$16 and \$22. Of course they have no deserts or baked goods at Smitty's. Also Russell's is more open with a better atmosphere than Smitty's. However Smitty's has a south St. Louis 1960s Tavern/Grill feel that I enjoy.

