Satchmo’s has a restaurant side and a bar side. The menu is the same. Three weeks in a row, with our trivia team, we ate on the bar side.

Our first night there we were greeted by a small blond and were not sure if we were actually wanted. However after getting seated our waitress, who was from Russia and a graduate at Maryville University, was a delight. (She works full time at Maryville and part time as a waitress.) Our waiter and waitress the next two visits were very good also.

Our first waitress said we would not go wrong with a burger, but added that “The Brick” a sliced roast beef sandwich on toast was her favorite. I got The Brick ($10.95) and her recommendation was excellent. The meat was tender and flavorful. The bread was toasted perfectly. You might think they were skimping on the meat by putting it on toast. But they were not. It didn’t look that great, but it tasted great and filled me up.
Three other diners gave thumbs up to the burgers.

The burgers varied from the Tavern Burger ($10.95) with a choice of seven different cheeses to the Smokehouse Burger ($12.95 with cheddar cheese, BBQ sauce and a couple of hand dipped onion rings on the burger) to the Southwest Burger ($12.95), the Farmhouse Burger ($12.95 with a fried egg) and a Bayou Burger.

It is odd that they will have hand dipped o-rings for the top of a burger, but will not sell a side of onion rings.

The fries were okay, but looked better than they were. I liked the creamy cole slaw.

On another visit we tried a house pizza. (two toppings $9.95, three topping $10.95)
My wife tried a steak fajitas special. They were both okay, but we both commented that our next time back it would be either a burger or the beef on toast. It turned out the next time back we split a “Brick.”

The dinner menu looks good with the highest price item was the prime rib at $21.95. A number of items on the menu give the impression someone with the restaurant is from New Orleans. Besides having Louis Armstrong’s nickname on the building a number of items on the menu had a Cajun flair. (N’Awlins Jambalaya, Shrimp and Grits, Gumbo and Fried Green Tomatoes)

**THE FOX AND HOUND**: 6300 Clayton Road Richmond Heights. Inside the Cheshire Inn Hotel. February 17, 2018

The Cheshire Inn is the first building inside St. Louis County or the last building in St. Louis County before you enter the City of St. Louis depending if you are going west or east.

The Fox and Hound itself is TINY. The Saturday night we went we were lured in because Dave Venn on piano and Jim Manley on trumpet were playing. At 7:30 we got the last two seats at a table by the door. We were promptly ignored by the lone waitress on duty who never even acknowledged our existence for 30-minutes. We then
moved to a high back chair and a corner of the sofa as another couple left, only to have eight more come in.

Things got better when Dan arrived on duty. He was our waiter and was very good.

Honestly, when I was a 25-year-old police detective back in 1977 and 78 I used to go to the Fox and Hound. It was different than any other place you might find in St. Louis. Bill, a blind pianist played five nights a week.

40 years later including after the hotel was closed for a year for a complete makeover, it was amazing. Nothing had changed. I mean nothing. The makeover completely missed the Fox and Hound! Okay, maybe the bar stools got replaced. The piano was in the same spot. The two booths with chess boards were still there. The stuffed chairs appeared to be the same, as did the sofas and small tables. It was as Mr. Peabody and Sherman had put me in the Wayback Machine and set the dial for 1977.

However, I have to admit that I don’t remember it being so crowded and SO LOUD.

Before getting food my wife ordered a Manhattan Up (rye). Two days earlier she had one at Annie Gunn’s that she considered one of the best she ever had. We asked the bartender on the way out of Annie Gunn’s what her secret was and she said my wife
had ordered her favorite drink. Her Manhattan at the Fox and Hound reportedly did not come close.

I ordered a Coke. It was the worst “Bar” Coke I have ever had and I have had some bad ones. It was both flat and tasteless.

As we waited to order food, we were amazed how difficult it was to hear two very well known St. Louis musicians. The acoustics were that bad.
The menu was short. My wife went with the Cheshire Burger that came with Cheddar Cheese and “Medart” sauce. For relocated newer St. Louisians, Bill Medart opened what is now known as the Cheshire Inn on Clayton Road at Skinker in 1930. It was
Medart’s from 1930 until 1938 when it was renamed the “Old Cheshire Inn”. It was sold in 1960 nine years after Bill Medart committed suicide in Paris in 1951.

Medart’s widow, Blossom Breneman (stage name), a former silent era movie star, sold the restaurant to the Apted family (owners of Miss Hulling’s Cafeterias) nine years after Bill Medart’s death.

Blossom Breneman, Hollywood PR photo.

So my wife ordered a side salad. I asked our waiter, Dan what he would recommend, the Fish and Chips or the Pork sandwich. He was very clear that I should order the Fish and Chips. He asked what I wanted and for a second I thought I was in England and said “the chips” before I realized I was in Richmond Heights, MO and told him I was speaking “Londonize” and I meant the fries. That was a mistake.

My wife’s cheeseburger was average at best. The highlight of the order was the side salad.

We split the burger and the fish (2-pieces of fish).
The burger was really lacking. However, I liked the fish. But my choice of French fries was a mistake. I’m a fat guy and half of the fries were still on the plate when the table was cleared.

I have to admit that it was fun to see the old place where I sometimes hung out in the 70s, but I’m not in any hurry to return. It is part of St. Louis and you should check it out on the way home from the Muni or the Fox, but avoid the food, the bar Coke.