

RESTAURANT REVIEW 37 THE STACKHOUSE July 22, 2016

RESTAURANT REVIEW: The Stackhouse! Maybe Pancakes would have been a good idea, because the BBQ wasn't.

When I mentioned I was going to try The Stackhouse, several people asked if it was a Pancake place that served breakfast all day.

It's not. Which is too bad.

The Stackhouse replaced Miller's Crossing on Olive near Hogs Hollow. Miller's went out of business earlier this year. When Jean Whitney and I ate there on Friday July 22, they had a limited menu as part of a soft opening with a grand opening set for August according to our waitress.



Some might say to give them a couple of months. But others say they want to know what a place is like. Being on a soft opening with a limited menu (on copy paper) you would think the Stackhouse would be sure their limited fare was excellent.



Our waitress told us that the "Stackhouse Pork Wings" (\$9, actually pork shanks) were very popular. So we decided to split the Pork Wings and a half order of ribs (\$13). The waitress told us there was no freezer in the kitchen. Just refrigerators and ice machines and everything is fresh.

We were a little shocked there was not a lunch menu. All the few regular entrees were \$10 or more. This was another way to discourage people from coming back.



The Pork Wings arrive and looked great. However there is a good reason pork shanks aren't on many menus. The meat was tough and difficult to chew.



Half slab with fries and garlic bread.

The menu claimed the ribs were dry rubbed and smoked by the "Pit-Master". They were not quite as advertised.

The ribs were covered in sauce to the point where you could not see the ribs at all.

We quickly determined that half of the half rack was uneatable as the meat had been incinerated to the bone. The half where there was meat, it was dry and very unpleasant. It reminded me of ribs that you were served at a friend's house that you ate just to be polite.

I was amazed the restaurant would let these ribs out of the kitchen. If you are new you want to be honest with your customers and you certainly don't want to serve them something BAD. This marketing idea has not reached the staff of the Stackhouse. \$13 for bad ribs makes you feel ripped off. Instead of toothpicks on the way out they need to offer you complimentary dental floss.

One of the sides at the old Miller's Crossing that was great was the home made baked beans. Those are gone. We tried the garlic bread because it is something you don't see every day listed as a side. It might have been the highlight of the meal. The fries were fair at best.

The other thing on the plus side were the size of the refillable soft drink glasses. They were huge and the Coca-Cola products tasted fine.

For me to return to The Stackhouse there has to be a reason to go besides the food.