

RESTAURANT REVIEW Lemmons 5800 Gravois St. Louis 02/09/19

If you are old like me you remember Lemmons being a crowded neighborhood restaurant and bar featuring fried chicken that you would pass on your way to the Bevo Mill. Then the restaurant was overshadowed as it became more of a bar and neighborhood tavern.

Since 2014 Lemmons has had a new life thanks to the Grbic family. The place was gutted. It is no longer a “bar” but a neighborhood place with a modest menu with modest prices.



We were there on a Saturday between lunch and dinner. Tuesday thru Friday they are open at 4. On Saturday it is NOON-to11.

The place has received favorable reviews from the Riverfront Time and the Post-Dispatch.

We met a couple there on Saturday. There was just a table of eight (counting kids) and us. At that table the conversation was going back and forth between English and Bosnian. The place is no longer a beer and sports bar, but there were a number of large screen TVs. Instead of a basketball game or the PGA at Pebble Beach the TV's were featuring roaring fires.



The place was a bit of a contradiction. The menu was a single one-sided piece of paper. But there were cloth napkins on the table. The food is mostly American with a little German, Italian and some with a Balkan twist.

The Grbic parents are from Bosnia, but their kids who run the place were born in St. Louis and went to school here. The kids and other staff members were very pleasant and gracious.

LEMMONS

be happy, life gave you lemons.

STARTERS

- v **BALKAN DIPPING BOARD - 8**
ustipci (Balkan style fried bread) ajvar (roasted red pepper spread) + kajmak (feta butter) + mushroom duxelle
- ★ **SMOKED CHICKEN WINGS - 10**
applewood smoked chicken wings + rakija fire glaze + smoked ranch dip
[available without sauce upon request]
- PANKO CRABCAKES - 10**
crispy crab cakes + fire roasted red pepper aioli
- v ★ **CHIP TWISTER FRY - 6**
hand cut, spiral potato + dusted with parmesan, black pepper & herbs + choice of dipping sauce
- v **WHITE SIRENJE - 10**
whipped feta + organic basil oil + crispy fried garlic + fresh herbs + Balkan baguette

SOUP + SALADS

- SOUP OF THE MOMENT - 5**
seasonally inspired
- GREEN SALAD - 5**
field greens + tomatoes + cucumbers + onions + choice of dressing (house balsamic vinaigrette or house ranch)
- ★ **GRBIC SALAD - 8**
iced tomatoes + cucumbers + onions + feta cheese + vinegar + oil + *add grilled chicken (+4)

FLATBREADS

- SAUSAGE FLATBREAD - 9**
homemade Balkan sausage [cevapi] + kajmak (feta butter) + mozzarella
- CHICKEN FLATBREAD - 9**
hand cut red pepper alfredo + grilled Babo's chicken + peppers & onions + mozzarella
- v **VEGGIE FLATBREAD - 10**
charred red pepper alfredo + veggies + mozzarella
- vc **VEGAN FLATBREAD - 9**
spread + grilled vegetables + topped with spring mix

BIG PLATES

- ★ **KINGS KABOB - 14**
grilled chicken tenderloins + seasonal vegetables + sweet chili glaze + peppered garden rice
- 'HEARD YOU WERE TALKIN' SCHNIT-ZEL' - 15**
chicken-fried schnitzel + browned butter carrot mash + Chef's choice side
- WINTER PASTA - 16**
handmade black pepper Creste di Gallo pasta + spicy beef sausage + housemade sauerkraut + smoked paprika + parmesan
- TROUT - 18**
fresh fire seared trout + Balkan seasoning + charred lemon + peppered garden rice

HANDHELDS

- all handhelds are served with natural-cut fries*
**sub chip-twister +\$2*
- 50/50 BURGER - 13**
50% beef bacon + 50% ground beef + provolone cheese + Vegeta fried egg + bacon jalapeño fry sauce + handmade sesame spiral bun

- BABO'S CHICKEN SANDWICH - 11**
grilled babo's chicken + peppers & onions + sti provol + ajvar aioli + handmade Balkan style hoagie

- CHUCK ROAST SANDWICH - 13**
slow 8hour braised chuck roast + caramelized mushrooms & onions + smoked provolone + handmade Balkan style hoagie

- CRAB BURGER - 14**
crispy jumbo crab cake + crunchy cucumber & carrot ribbons + red onion + fire roasted red pepper aioli + handmade sesame spiral bun

DESSERT

- DESSERT DIPPING BOARD - 10**
ustipci tossed in specialty sugar + eurocrem + vanilla + strawberry sauce

We should have been a little more diverse in our ordering.

My wife went with the Smoked Chicken Wings (\$10) and the Tomato Bisque soup (\$5).



The chicken wings were very good. The soup was excellent. The same bowl of soup at a restaurant on the Hill would have cost \$8 instead of \$5.

This was a bad thing to do, but two of us ordered the Chuck Roast Sandwich (\$13). Our waiter said it was very popular.



It was big enough I cut it in half before trying it, planning to take half home. I bit into the sandwich expecting the flavor of the meat and the onions. I got almost nothing, not even the cheese had much taste to it.

The best of this plate were the hand cut French fries. They were gone before the half-of-a-sandwich was. The next night I had the second half at home heating up the meat and cheese and tossing the bun. It still did not do much for me.

The other entre ordered was the Flatbread Sausage (\$9). That was gone in minutes.



I would not call Lemmons a “destination” place where it is worth the drive from West County. However if you are thinking about going to dinner with friends from South County or South City it would be a fine choice.