

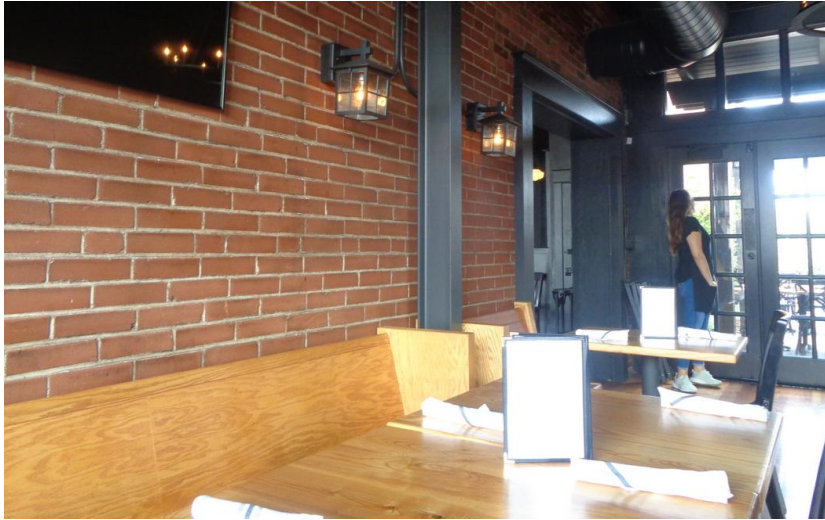
RESTAURANT REVIEW The Frisco 8110 Big Bend Webster Groves. August 21, 2018

This new restaurant is in the Old Orchard district of Webster Groves and it backs up to the Burlington-Northern RR tracks, which were the tracks of the Frisco RR until a buyout in 1980. We are guessing the owner is calling it “The Frisco” is because The Burlington-Northern doesn’t fit on the front of menus are on signs.



The Bar is located on the north side of the building as soon as you walk in the main doors. The indoor sitting area is on the south side. There are also sitting areas outside

on a patio and on a roof. At first the brick walls seems charming in the main dining room. But later the wall created some serious problems.



There were four of us ordering and sharing. To start things an order of the tempura battered cauliflower (\$10) was ordered. I have never met a piece of cauliflower I could choke down, but others gave this item high marks. The other appetizer ordered were the deviled eggs (\$7).



The eggs are listed on the menu as being made with mayo and mustard. The waitress issued a warning that the eggs were heavy on the mustard. She was right. Myself and my wife only ate one, stating that the deviled eggs with the Millionaire's Bacon at Brick Tops in Frontenac were much better. The couple we were with are fans of deviled eggs that are heavy on the mustard and they thought the eggs were great.

The menu had some interesting choices including venison sausage with duck rillettes and this item:

FISHERMAN'S BOARD

\$20

Smoked whitefish dip, lox, smoked trout, herbed cream cheese, capers, pickled vegetables onion, lemon preserves, dried cranberries and assorted nuts, with flatbread crackers and crusty bread.

All four of us went with sandwiches. I ordered a ¼-pound cheeseburger (\$7 with a side) with a potato and cheese casserole (\$2 up charge). My wife got a Rueben that had been recommended by someone we knew. The other couple ordered a double cheeseburger with fries (\$12).

The food arrived amazingly fast, to the point that it caught us off guard, but we ordered at 4:40 while the place was basically empty, except drinkers at the bar.

My burger was fine. The bun was better than Steak and Shake. I had order "lettuce, tomato, onions and mayo with the burger. It was the middle of August and the supermarkets were filled large juicy Missouri and Illinois grown tomatoes. The tomato that arrived with my burger looked like one I would get in January.



The potatoes in the Potato and Cheese casserole were in squares and not slices. There were not done all the way with a crunchy center. They were also covered in corn flakes (the waitress also warned about the cornflakes.) My wife and I were going to share this, but almost half went back uneaten.



My wife reported her Reuben was very good. The green bean side was fresh green beans prepared al dente with two balls of garlic in the dish. They were fine and a little unexpected with a sandwich.

Our friends liked their ½-pound double burger and fries.

The biggest problem was the brick walls. As The Frisco began to fill up with dinner customers the noise level became almost deafening. You had to shout across the table and we kept asking our tablemates to speak up or repeat themselves. A table of four sat down next to us and three minutes later they told the waitress they were headed outside.

The final problem was despite having spent over \$60 on food and drinks the staff really wanted to flip our table and by 5:40 it became obvious they wanted us to leave. At one point they cleared the table including our water glasses.

The Frisco is not a destination place. A destination restaurant does not have to be fancy or expensive like Annie Gunn's. I go back to Cheeburger Cheeburger for the fresh cut fries and onion rings. I go to Charlotte's Rib for the potato salad and O-rings. At the Brick Top it is the ribs and deviled eggs. The Frisco is not a destination place. It might be a convenient place to meet someone and have good sandwiches. It is not some place you drive out of your way for the food.