

RESTAURANT REVIEW 61 The Tavern Dougherty Ferry and Big Bend Jan 21, 2018

RESTAURANT REVIEW: THE TAVERN Dougherty Ferry and Big Bend. I broke one rule on this trip. I went to an expensive restaurant for dinner and not lunch. But lunch would have been impossible since they only serve dinner. We went with a couple who live a few doors from us on a Sunday night for dinner.



For dinner on a Sunday night I was surprised how crowded the place was. It was good our neighbor made a reservation.

Our waiter Aaron was excellent. Despite fairly high prices and everything being ala carte we were looking forward to some good eating. We apparently only hit 25% of that goal.

I got the Oak Plank that featured very small servings of pork tenderloin, one short rib, porcini filet and two chicken parmesan bits (\$36).



When the meal arrived other than the pork, everything was covered in a sauce. The problem was it took away or disguised the flavor of the meat. The short rib meat was not tender and should have come with a spool of dental floss. The pork was similar as it was not tender. The beef filet was the best of the four once I got all of the sauce scraped off. As for the chicken, I would have rather had a chicken strip (chicken critter) from Texas Roadhouse. The management apparently feels the chef and his staff do not need any help with seasoning. There was no salt or pepper on the table.

I also had a side of potatoes. When they arrived in a charming silver dish with handles, they looked delicious. Unfortunately they were cool and tasted like they had been sitting around for some time. I'm a fat guy and I'm usually a member of the clean plate club. I wasn't on this night with either the main course or the sides.



Here is the email one of my neighbors sent about his meal:

I had the poached pear salad (good) (\$9) followed by the "cast iron florentine with tiger shrimp." The latter was too salty and was overcooked, except for the medium-sized shrimp, which were not overcooked. Being a Sunday evening, I have to wonder whether they had their A Team in the kitchen. I hope not.

Here are my wife's comments:

I did enjoy my drink...a rye Manhattan. I was expecting better for those prices. Seemed like the Lobster Bisque for \$12 had one small piece of lobster and was cool in temp. In a 1/2 full smallish copper vessel. They did take it off the bill. Also the spinach salad (\$8) was greasy. It seemed like both were from the bottom of the pots/barrel.



The one order that resulted in no complaints was the pan fried pork chop (\$27). It was so big that it was clearly a "eat half and take half home" item.



If you happen to be asked to meet a friend at the Tavern the hamburger is only \$12. It might be the way to go.