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- The Roadfood.com Team

Kentucky

Bon Ton Mini Mart

2036 Madison St., Henderson, KY

270-826-1207

A first taste of Bon Ton fried chicken, like a first kiss, is a never-to-be forgotten event. It is as stunning as a bite of aged country ham: shockingly spicy, salty, crunchy all at once. The meat itself is infused with a powerpacked spice marinade of cayenne and garlic that penetrates to the bone and the crust on the outside is dark and brittle like the best potato chip ever fried. Dark or light meat, Bon Ton chicken delivers a taste thrill like no other.

The formula for this amazing dish dates back to the 1950s and a restaurant in Henderson known as The Colonel's Lair. It was a favorite haunt of local high school students and it was run by a man named Bill Koch, whom the kids called Bilko because that's the way he pronounced it. All who remember The Colonel's Lair agree that Bilko made the best fried chicken anywhere. In the state where Harland Sanders began a fried-chicken empire based on the secret recipe he used in the kitchen of his service station/café, such judgments are not made lightly.

Bilko is gone, but Bon Ton proprietor George Markham and his former cook, Donna King, managed to get the recipe for the amazing chicken; and now it is served every day at the unlikely tables of the Bon Ton Mini Mart south of town. This pint-size restaurant, which is still a secret to many residents of Henderson, began as a convenience mart and has slowly dropped the peripheral merchandise to concentrate on what's really important: great fried chicken, as well as fried apples, hash-brown casserole, and escalloped potatoes.

There are other main courses on the menu, too: fried steak, burgers, pork chops on Thursday, chicken pot pie on Friday, and all are made from scratch by expert hands; but to come to this place and order something other than fried chicken would be like visiting New Orleans on a fast.

Average Distance Roadfood.com Users Would Drive = 100 Miles (2 votes)

Camberley Brown Hotel

335 West Broadway, Louisville, KY

502-583-1234

We cannot tell you much about the menu in the restaurants of the Camberley Brown Hotel in Louisville because, frankly, we've paid little attention to it when we visited. We don't go to the restaurants; we call room service and

have our meal delivered. Being historical-minded types, that meal is always a single food – a Kentucky hot brown. This is one of America's most distinctive sandwiches, invented by the hotel some time in the 1920s. Supposedly, it began as a late-night snack for revelers who wanted something hot, hearty, and fun. A hot brown is a fork-and-knife job for certain: toast topped with white turkey meat under a sizzling spill of cheesy cream sauce, slices of tomato, and strips of bacon.

Although it was invented in Louisville, the Hot Brown is now found in restaurants throughout Kentucky. Its variations are nearly endless. We've had "Cajun hot browns" with hunks of shrimp and crawfish or lengths of andouille sausage instead of turkey; we've seen Italian hot browns in which prosciutto and mozzarella take the place of bacon and American cheese. We've even heard tell of a vegetarian hot brown, made with asparagus, mushrooms, and zucchini!

At its original home in Louisville, now called the Camberley Brown Hotel, the hot brown comes in a ceramic dish that contains so much of the luscious goopy sauce that it looks more like a bowl of thick cheese and bacon soup. They call it a sandwich, but it is a feast!

Average Distance Roadfood.com Users Would Drive = 48 Miles (5 votes)

Homemade Ice Cream and Pie Kitchen

2525 Bardstown Rd., Louisville, KY 40205

502-459-8184

If you have a sweet tooth in Louisville, you need to know about this place. It is cake-eater's heaven.

The ice cream is homemade and hand-dipped and very good, including such seasonal flavors as pumpkin, peach, and egg nog. The pies are gorgeous. They include classic chess pie as well as lemon chess and chocolate chess, key lime pie and Shaker sugar pie, seasonal fruit pies, mince pie in the autumn, and the #1 customer favorite, Dutch apple with caramel pie.

But it is the cakes that make us weak-kneed. Beautiful layer cakes made (of course) from scratch, are swirled with sweet-smelling buttercream frosting. A few of our favorite varieties include red velvet cake (a deep, dark chocolate) with cream cheese frosting, banana-pecan cake with butter cream, coconut cake, mandarin orange cake with pineapple-filled whipped cream, and jam-spice cake with caramel frosting. For plan-ahead parties, cakes are available with writing and candles and decoration in edible colors that range from black and gold for Halloween to pink and lavender for Springtime.

Because we only visit Louisville for short periods of time, coming to this little shop is inevitably frustrating. There is no way two people can even begin to sample all the lovely cakes available any one day. Nearly everything is sold by the slice as well as the whole cake, and there are a few dining tables scattered about for drop-ins who require instant-gratification.

Average Distance Roadfood.com Users Would Drive = 59 Miles (9 votes)

Kaelin's

1801 Newburg Rd., Louisville, KY

502-451-1801

The primary association most culinary historians make with Louisville is the Hot Brown sandwich, a wonderfully goopy melted cheese and bacon concoction invented at the venerable Brown Hotel downtown. Louisville is also known as a stronghold of burgoo (a hunter's stew traditionally served around Derby time) and the mint julep, which is the sweetest way to absorb bourbon ever devised.

As amateur culinary historians ourselves, when we think of Louisville, we think cheeseburgers. Having spent many happy and satisfying hours tracing the hamburger's alleged origins in Connecticut, in Wisconsin, in St. Louis, and in the suburbs of Chicago, we consider ourselves fairly well-versed in the sub-specialty of culinary history, the burger. It is an interesting field, for claims of hamburger primacy are myriad, in and out of the United States.

Only one city we know purports to be the source of the cheeseburger, and that is Louisville. At Kaelin's restaurant, a plaque on the wall says that Carl Kaelin invented the cheeseburger right here, one day in 1934. According to the restaurant's menu, Mr. Kaelin was a restless soul "never satisfied with the ordinary." While cooking hamburgers on his grill the image of a piece of American cheese suddenly popped into his head. It occurred to him that "if he put a slice of cheese on top of a hamburger patty just before it was done, the cheese would melt down into the patty and add a new tang to the hamburger."

And thus the cheeseburger was begat. Cheeseburgers are still Kaelin's claim to fame, although it is worth noting that the kitchen makes a wickedly good "Swiss Hot Brown" sandwich with turkey, bacon, Swiss and parmesan cheese -- oven baked until bubbly hot. Many Louisville citizens come to this family-style café not for sandwiches at all, but for good old southern-style plate lunch of fried chicken with yams and greens on the side.

Cheeseburgers are available in several configurations: normal-size, double-size, and mini-burgers. The minis are available by the half-dozen or dozen as appetizers. When you order a cheeseburger, the waitress will ask if you want it dressed, which refers to lettuce, tomato, and mayonnaise, all of which are available at no extra charge. It is a fine, crusty-textured cheeseburger on a toasted buttered bun -- a true taste of hamburger history. (Oh, would that the French fries were better!)

Average Distance Roadfood.com Users Would Drive = 46 Miles (14 votes)

Louie's Restaurant

E. 10th St. & Pleasant St., Paris, KY 40361

859-987-6116

Racing silks adorn the front wall of Louie's restaurant in Paris, Kentucky, which is the town around which some of the finest horseflesh on earth is bred and raised. (Secretariat is buried nearby, at Claiborne Farms.) The other notable aspect of Louie's façade is that it bears a motto – almost always a sign of an interesting Roadfood restaurant. Louie's motto is "WE TREAT YOU • THE YEAR O."

The inside is staffed by waitresses who are quick with the coffee refills and the snappy repartee. We love Louie's fried chicken at lunch, which is served with good southern-style vegetables, but our favorite time to claim a seat is breakfast, when the place is crowded with the horsey set. This is not the owners or investors, but the working horsey set, i.e. the grooms, handlers, and stable personnel who come to start their day with a three-egg omelet sided by biscuits and gravy or one of the house-special "Big Sire" breakfasts. The Big Sire breakfast is built around a meat of choice – fried country ham or sugar-cured ham, sausage patties, bacon strips, pork tenderloin, or a ribeye steak, plus, of course, a couple of eggs, hash browns, and toast or biscuits and gravy.

We have never once seen a professional jockey eating a Big Sire breakfast. One such meal would likely provide their calorie allotment for a week!

Average Distance Roadfood.com Users Would Drive = 34 Miles (5 votes)

Lynn's Paradise Cafe

984 Barret Ave., Louisville, KY 40204

502-583-3447

The phone number of Lynn's Paradise Café is spelled out 583-EGGS, which gives you a hint that breakfast is big. It is served from opening at 8am through the lunch hour, and it ranges from beautifully prepared (and locally laid) eggs with grits and biscuits on the side to fruit-sauced tropical French toast, bourbon-ball French toast, and banana split pancakes. You have a choice of classical omelets or Lynn's scrambles; we like the latter, especially the Manhattan scramble with corned beef, onions, Swiss cheese, and horseradish, and the. There is also a good ol' plate of Kentucky country ham with eggs and warm granny smith apples. This is true country comfort food!

Not that we want to slight lunch and dinner. Lynn Winter's "Mom's Meatloaf" is a square-meal knock out made with marinara sauce, sided by real mashed potatoes and al dente lima beans. Hamburgers are particularly lovely, available with good French fries or one of the several side dishes always available. They include creamy polenta, braised rosemary cabbage, and grilled asparagus. Finally, Lynn's version of the Kentucky hot brown sandwich is magnificent: slices from a freshly roasted turkey on homemade bread topped with tomato, bacon, and melted cheese.

Of course, if you've been to Lynn's, you know we've saved the best for last. Visually, this restaurant is a blast. Décor in (and around) the former grocery store is an ever-changing exhibition of sculptures, collages, assemblages, paintings, and other forms of art that are sometimes so original they are difficult to categorize. Every table has a

lamp that is spectacularly tacky (or, viewed in a more positive light, collectable). Last time we looked, the bike rack was shaped like a carrot, the planters were shaped like coffee cups, the place was surrounded by blue concrete animals, and the outside wall was decorated like the South Dakota Corn Palace, with multi-colored ears of corn, but in this formed into a mural showing Muhammad Ali and Secretariat.

Decide for yourself: Is this a great restaurant with amazing art ... or an amazing art gallery with a great restaurant?

Average Distance Roadfood.com Users Would Drive = 42 Miles (17 votes)

Moonlite Bar-B-Q

2840 W. Parrish Ave., Owensboro, KY 42301

270-684-8143

Owensboro, Kentucky considers itself the barbecue capital of the world. Among the top smokestacks in town (including Shady Rest, George's, and Old Hickory), Moonlite is the grandest: a huge establishment with spacious dining rooms and an annex selling sauce, meats-to-go, and souvenir hats. The parking lot has one space reserved for the house fork-lift, used to tote cords of hickory to the smoke pit.

In the tradition of an old-time southern pig-pickin', the buffet is spectacular. It occupies its own dedicated room, with salads and desserts on one side, vegetables and meats on the other. There are barbecued chicken, ribs, pulled pork, spectacularly succulent beef brisket, and even a pan of non-barbecued sliced country ham that is firm and salty. And there is western Kentucky's favorite barbecue meat, mutton. Cooked until pot-roast tender, it is set out on the buffet two ways: chopped or pulled. Chopped mutton is pulverized to nothing but flavor: tangy lamb and wood smoke in a bold duet. The pulled version is a textural amusement park – rugged and chunky with a lot of hard outside crust among soft, juicy chunks of interior meat. Apply your own sauce at the table from the pitchers the waitress brings. One is a dark orange emulsion with gentle vinegar-tomato zest; the other is known as "mutton dip," an unctuous gravy that is used to baste the mutton as it cooks. For those who need heat, Moonlite also supplies bottles of "Very Hot Sauce," which is brilliantly peppered and will set your lips and tongue aglow.

Beyond meats, we need to mention the impressive deployment of vegetables, including cheesy broccoli casserole, macaroni and cheese, creamed corn niblets, ham and beans, and butter-drizzled mashed potatoes, plus the Western Kentucky soup/stew of mutton and vegetables known as burgoo ... pronounced BUR-goo.

Average Distance Roadfood.com Users Would Drive = 86 Miles (13 votes)

Shady Rest Barbecue Inn

3955 E. 4th St., Owensboro, KY 42301

502-926-8234

Of the several cities in America that consider themselves the Barbecue Capital of the Universe, Owensboro, Kentucky is in the front line. You'll find pork, ham, ribs, beef, and chicken cooked over hickory coals, but the barbecued meat of choice hereabouts is mutton. Fibrous and powerfully-flavored, infused with its own unctuous juices, and generally served as a hacked-up heap on a platter with beans, potato salad, onion, pickles, and bread, Kentucky mutton is a great smoke house meal.

Shady Rest has been a well-known mutton house for decades, serving meals either buffet-style or off a menu with a beguiling cover that shows Mary (of the "Mary Had A Little Lamb" rhyme) koochie-kooing a young lamb. If you order off the menu, thick pieces of mutton arrive already bathed in good barbecue sauce. Or you can ask to have your meat "off the pit," which means sliced but unsauced, allowing you to customize your own from the three different strengths of sauce that are brought to every table.

Shady Rest is also a good opportunity to eat burgoo, yet another dish unique to Western Kentucky. Allegedly named during the Civil War by a cook with a speech impediment who was trying to say "Bird Stew," burgoo is a hunter's stew traditionally made with whatever varmints could be gathered in the woods. In Kentucky restaurants today, its ingredients include some of all the barbecued meats (except pork), including enough mutton to give it that unique gamy flavor, as well as corn kernels, lima beans, potato chunks, tomatoes, and spice. Sold by the bowl, quart, or gallon, burgoo is a party meal unto itself.

Average Distance Roadfood.com Users Would Drive = 100 Miles (1 votes)

Oklahoma

Billy's

210 N. Madison, Elk City, OK

580-225-3355

A merry little burger hut in a land where hamburgers are big business, Billy's boasts that it is "The largest in the world of its size." When we asked owner Billy Wilson what hours he was open, he told us "11:02 to 7:35." The joshing at the short counter never stops.

Forget the jokes. The hamburger is seriously good. Mr. Wilson learned his trade working at Sid's over in El Reno, a city that is to hamburgers what Buffalo is to chicken wings. In the El Reno tradition, Billy's burgers are onion-fried. That means that unless you tell them to hold the onions (doing so is a virtual misdemeanor hereabouts), you will get that beloved Oklahoma creation that is made by mashing a fistful of onions down into the patty of meat as it cooks on the grill so that the two elements become one. Billy's burger is a delicious and aromatic meal, at its finest if you get the King-Deluxe version, served on a five-inch bun decorated with pickles, cheese, lettuce, and tomato.

Billy's also makes a specialty of Coneys, which are hot dogs that everybody orders topped with chili – a fine-textured, beanless brew – and zingy green-yellow slaw that adds a sweet note to the package.

Side an onion-fried burger or a chili-and-slaw-topped Coney with a heap of rugged-cut French fries and a 20-ounce chocolate shake, and you're in Okie-Roadfood heaven!

Average Distance Roadfood.com Users Would Drive = 75 Miles (6 votes)

Cattlemen's

1309 S. Agnew, Oklahoma City, OK

405-236-0416

Surrounded by the largest livestock trading center on earth, Cattlemen's is the consummate western steak house. The original dining area maintains its old lunch counter, where brokers, haulers, and buyers come for breakfast of steak or brains and eggs starting at six a.m. In the South Dining Room, which was added in the 1950s, there are spacious upholstered booths; one entire wall features an immense, illuminated panoramic transparency of a herd of black angus cattle with two men on horseback watching over them. Curiously, the mounted cowherds are not dressed in buckaroo attire. They wear suits and ties, apparently to distinguish them from common cowboys who

work for wages. These gents are cattle ranchers who can afford a blue-ribbon steak.

Top-of-the-line on Cattlemen's menu is a sirloin steak as luxurious as anything served on the white-clothed tables of New York's steak row or in the premier beef houses of Chicago, Omaha, and Kansas City. It is a boneless crescent of meat that comes from the kitchen alone on a white crockery plate, surrounded only by a puddle of its translucent pan juice. It is charred on the outside, but not drastically so, and you can see by its glistening, pillowy form – higher in the center than around the rim – that this hefty slab has been seared over hot flame. Cattlemen's provides each customer a wood-handled knife with a serrated blade. The blade eases through the meat's crust and down into its warm red center – medium-rare, exactly as requested. You don't really need the sharp edge – a butter knife would do the job – but it sure is mouth-watering to feel the keen steel glide through beef that, although tender, has real substance. This is beef with corn-fed character.

Two other specials worth knowing about: steak soup, which is lusty mahogany brown and crowded with vegetables and beef, and lamb fries. The latter are testicles that are sliced, breaded, and deep fried. Gonads are a highly-regarded delicacy in much of the West; when young livestock is castrated on the range, it is traditional for cowboys to fry their harvest as a treat at the end of the day. Cattlemen's lamb fries are served as an appetizer: a mound of them on a plate with a bowl of cocktail sauce for dipping and a half a lemon to squeeze on top. They are earthy-tasting inside their golden crust, the exquisite organ meat quivery and moist, with nut-sweet savor.

Average Distance Roadfood.com Users Would Drive = 61 Miles (8 votes)

County Line Barbeque

1226 Northeast 63rd St., Oklahoma City, OK 73111

405-478-4955

The County Line is a chain of twelve barbecue restaurants in Texas, Oklahoma, and Colorado. We've tried only one – the Oklahoma County Line – and we love it! Just a few blocks down from the Cowboy Hall of Fame (the Big Daddy of all Frontier museums), it is a vast and comfortable eater's destination with an atmosphere reminiscent of a vintage roadhouse. Art on the walls includes blow-ups of beguiling advertisements featuring Hollywood's biggest movie stars of days gone by, and the spacious dining areas are ringed by a string of small individual dining rooms for those who want to whoop it up in private.

The County Line menu is a full roster of smokehouse fare, including butter-soft baby back ribs, hefty beef ribs with a luscious crusty savor, slow-cooked brisket infused with the taste of hardwood smoke, taut discs of plump sausage, plus peppered turkey and smoked chicken. You can get just one meat or a sample platter with some of everything; side dishes include potato salad, cole slaw, spicy beans, and freshly baked white and whole wheat bread that is utterly delicious as bread, but even more perfect for mopping sauce from a plate. The sauce, by the way, is superb: peppery and sweet, and hot enough to leave your tongue with a delightful BBQ afterglow.

Many regular customers come to County Line to eat "country style," which means that everyone at the table pays a flat rate (currently \$13.95 for adults) and the waitstaff brings platters of everything for as long as people keep

eating.

Average Distance Roadfood.com Users Would Drive = 57 Miles (7 votes)

Jiggs Smoke House

Clinton, Clinton, OK 73601

580-323-5641

Jiggs is a big shack by the side of the old Mother Road through Oklahoma. It has a front porch for settin' a spell, and interior accommodations that include two construction spoils transformed into eating surfaces, as well as some kitchenette tables in a small annex near the meat counter. Wood-paneled walls are decorated with patrons' business cards, a jackalope head, and odes to meat-eaters' heroes John Wayne, Bob Wills, and Marty Robbins. Washrooms are labeled "Toms" and "Hens." The whole restaurant is perfumed by the tantalizing smell of smoke and meat.

In the meat case are hams, slab bacon, and summer sausage that proprietor George Klaassen smokes over slow-smoldering hickory, as well as big flaps of beef jerky that have been marinated in a brown sugar-pepper mix, smoked, then air-dried to the point of supreme chewyness. The jerky is rugged stuff and intensely flavored – one good slab is tastebud-entertainment for a long day's drive.

Although much business is smoked-meat-by-the-pound sold over the counter, the tables are occupied at lunch and through the afternoon with customers who come for Mr. Klassen's beef barbecue, bathed in the splendid spicy-sweet sauce he makes, as well as sandwiches dubbed pigsickles. These are broad patties of mesquite-smoked boneless pork rib infused with sauce, topped with melted cheddar cheese, dressed with mustard and mayonnaise, and hefted into a five-inch bun. Meals are served on butcher paper with a paper napkin underneath rather than on plates. This is a practical presentation, because when you are done you can easily wrap up all your drippings and, while doing so, be wiping spilled sauce off your fingers.

Average Distance Roadfood.com Users Would Drive = 88 Miles (4 votes)

Jobe's Drive-In

1220 W Sunset Dr, El Reno, OK

405-262-0194

Along Route 66 just west of Oklahoma City, one of the tasty treats for travelers has always been El Reno, home of the onion-fried burger. Although Interstate 40 now zips you past the old frontier town without even a whiff of onions on the grill, it is still a place of serious hamburger passion. If you want to get some kicks of a culinary kind, get off the interstate onto old Route 66 and stop at Jobe's.

A classic drive-in where each car slip has an Ordermatic menu and an intercom to communicate with the kitchen,

Jobe's has a full menu of charburgers and double meat charburgers, hot dogs, chili dogs, and chili slaw dogs, and even such grander offerings as Fritos pie (chili served atop Fritos chips) and a chicken fried steak dinner. The onion-fried burger for which El Reno is famous is a ground beef patty that is cooked on a grill with a heap of onions that get mashed into the meat as it cooks. The onions cook along with the meat, caramelizing into something sweet and luscious that becomes virtually part of the hamburger itself. (Please note that "onion burger" is NOT listed on Jobe's menu. Charburgers are automatically cooked with smooched-in onions unless you order differently.)

You can have a Coke or Dr. Pepper brought out on the window tray that attaches to your car, but in a place like this and with hamburgers as good as these, who can resist a chocolate malt?

There is seating indoors, too; at lunchtime, the place can be packed.

Average Distance Roadfood.com Users Would Drive = 100 Miles (1 votes)

Johnnie's Grill

301 S. Rock Island, El Reno, OK

405-262-4721

From the street, Johnnie's looks like an undistinguished town café. But it's an original taste of America ... and of southwest roadfood par excellence.

Onion-fried burgers are Johnnie's claim to fame. Ribbons of onion are mashed deep into the top of a patty of ground beef as it cooks on the grill, resulting in a hamburger that is a delicious intertwined mix of meat and caramelized onion. It is hefted from the grill and put on a bun, onion side up. Lettuce, tomato, mustard, and pickles are all optional if you like them.

Beyond onion-fried burgers, Johnnie's is a good place to eat El Reno's own version of a Coney Island hot dog, topped with meaty chili and a strange, soupy slaw that is pickly, sweet, and mustard-tweaked. Local epicures love this slaw so much that many get it on their burger and some people simply get a bowl of it for spooning up alongside whatever else they eat.

Although onion-fried burgers and Coneys are the unique local specialties here in El Reno, we also highly recommend breakfast at Johnnie's. Early morning, the little cafe is packed with locals eating three-dollar all-you-can-eat platters of biscuits and gravy and Johnnie's delightful Arkansas sandwich -- a pair of pancakes layered with a pair of eggs.

Average Distance Roadfood.com Users Would Drive = 65 Miles (2 votes)

Robert's Grill

300 South Bickford Ave., El Reno, OK
405-262-1262

Robert's is a museum-piece town café, El Reno's oldest extant hamburger shop, going back to 1926. Starting at six in the morning, its fourteen-stool counter is occupied by regulars who come for coffee and eggs and home fries or – even at dawn – a brace of delicious onion-fried burgers. Proprietor Edward Graham, who started in the business by slicing onions as a kid, slaps a round of beef on the grill and cooks it with a fistful of onions until the onions become glistening, limp squiggles that only partially adhere to the meat and tend to fall from inside the bun as soon as the sandwich leaves its plate. The hamburger, infused with the sweet taste of onions, is juicy and rugged-textured.

Robert's is a good place to sample El Reno's second passion (after onion-fried burgers), slaw-topped hot dogs, which are known here as Coney Islands. Mr. Graham makes a coarse, pickly slaw that seems to be an ideal complement for the chili sauce that tops the dog.

As for ambience at Robert's, there is none, other than pure, unadulterated American Hash House. Décor is nothing more than a picture of the Pro-Stock race car that Robert's co-sponsored along with Don's Muffler Shop in 1995.

Average Distance Roadfood.com Users Would Drive = 80 Miles (3 votes)

Sid's

300 S. Choctaw, El Reno, OK
405-262-7757

Sid's proprietor Marty Hall learned the business of hamburger making working at Johnnie's, just a few blocks away. Since he opened Sid's (named for his late father) in October, 1990, his restaurant has become one of El Reno's premier burger places.

The onion-fried burgers are mouth-watering, cooked so the onions mashed into the patty of meat are charred from their time on the grill, giving the sandwich a sweet and smoky zest. Non burger eaters get two or three Coney Islands, which are bright red weenies topped with chili and a superfine slaw with a mustard punch. Milk shakes are so thick that they are served with a spoon as well as a straw.

Other than the exemplary burger-shop menu, Sid's is noteworthy for its amazing interior décor. Because he is a history buff, Mr. Hall has filled the place with photographs of life in and around El Reno going back more than a century. Using eleven gallons of clear epoxy to seal some 450 pictures onto the top of the counter and the tops of tables, he arranged his visual gallery in chronological order starting at the far left of the restaurant. Here are pictures of the Oklahoma land lotteries and cowboys on horseback, as well as nostalgic ephemera from the early days of car culture, when El Reno was a major stop along Route 66. No matter where you sit at Sid's, images of olden days in Oklahoma will surround you.

Average Distance Roadfood.com Users Would Drive = 45 Miles (4 votes)