



Ritter the restaurant & beverage review

january
2012

Outside the office I am as passionate about food as I am about commercial real estate inside the office. And when it comes to my tastes in food, the more interesting, unique, and delicious, the better. One of my greatest hobbies is traveling the area and sampling some of the cities' most delicious concoctions and finest beverages. Each month I will feature a great local restaurant along with one of my favorite beverage selections.

M St. Cafe

350 Market Street
St. Paul, MN
651.228.3855

Breakfast can be boring and the food so average, but I do have a few favorites. The Sofitel is great as is Good Day Café (although way too loud and very busy). My favorite is M St. Café located in the lower level of the St. Paul Hotel. M Street is open daily for breakfast and lunch as well as brunch on Sunday. Here you get an upscale breakfast in a quiet and comfortable setting. The quality food and St Paul Hotel/Grill wait staff makes this a perfect experience.

The menu makes it fun to eat, starting with traditional beverages and a select list of breakfast libations and then moving on to their glorious sides, griddle, sideboard and entrée selections. "From The Griddle" features traditional favorites along with Swedish Pancakes, Banana Caramel French Toast and Berry Stuffed French Toast (grilled Texas toast stuffed with mixed berries marinated in orange liqueur and brown sugar topped with whipped cream). The "M St. Express Sideboard" for the self serve crowd includes cereal and pastries, smoked Salmon, fruit and berries all of which are also included with the "Sideboard with Eggs". The "Entrée Selections" are wonderful, a sampling of my favorites is as follows: The Fried Egg Sandwich (two griddle eggs on sour dough bread with aged Amish white cheddar, smoked bacon, tomato and mayo) – Corned Beef Hash and Eggs (two poached eggs on house-made corned beef hash with horseradish hollandaise and French bread) – Wild Mushroom Scramble (three eggs scrambled with wild mushrooms, goat cheese and green onion served with breakfast potatoes and toast) – Andouille Benedict (eggs Benedict served with andouille sausage, tomato-avocado relish and chipotle hollandaise on grilled baguette). Whatever your selection, skim the Sides section to fill out your order, remember, everything is better with Bacon (hardwood smoked bacon). My most recent visit was last week with daughter Dr. Kristin Ritter (proud father I am) needless to say she agrees with me, it is great!!

I promise you won't be disappointed with M Street Café, park in the Lawson ramp and make certain to ask your server for a validation card.

Bill's Beverage of the Month

My beer fridge has a new recruit this month from Founders Brewing; it's Backwards Bastard (ale aged in oak bourbon barrels) From Founders website: Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts, a bit of earthy spice, and a scintilla of dark fruit. It's a kick-back sipper made to excite the palate. 10.2% ABV an 50IBU's

