

TUESDAY, AUGUST 3, 2010

BRC Gastropub

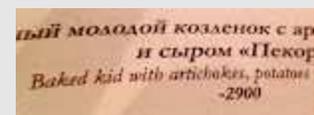
The Washington Avenue corridor continues to be the hot spot for cuisine and libation in Houston. This home to some of my favorites, Branch Water Tavern and Beavers, has expanded recently to welcome newcomer, [BRC Gastropub](#).

BRC Gastropub, aka Big Red Cock Gastropub, is an aptly, cheekily named bookend to Beavers down the way off Washington Avenue. The term 'gastropub' appears to be catching on like wildfire around the country, such that I am immediately suspicious that I will be seeing fancy mac n' cheese and even fancier sliders where restaurateurs are trying to sneak an expensive, fast one by customers savoring too much pinot or pilsner. Happily, BRC Gastropub provides the triumvirate of a jovial ambiance, balanced food menu, and diverse drink menu that one might enjoy despite one's level of inebriation.

I treated my brother AJ to dinner at BRC tonight in honor of his birthday. I was confident that he would appreciate the humor of BRC's name and logo and wholeheartedly dig into the quirky menu. Both of us left completely satisfied and ready to return customers.

To start, we paired sour and savory. For the sour, BRC's **Pickle Jar**.

FEATURED IMAGE



Restaurant Translation snafus are a particular favourite of mine. "Baked Kid" takes the cake!

FORK FOR THOUGHT, DECONSTRUCTED

The travel and foodie bugs nipped me at a young age, as a 6-year old American living in Belgium. I love to travel (current country count, 49) and when I do, my foodie research veers on the effusive side. If not on the road, you can find me in Houston, Texas, where I most recently relocated back to following a stint in the Middle East. As for cuisine, I've never met a spatula I didn't like. My favorite cuisine is generally Thai, Vietnamese, Creole,

We happily, sourly puckered to the tune of house cured half-sour garlic, pickles, and asparagus. I loved the presentation in a lid-tethered Mason jar and even managed to get AJ to eat a pickled garlic clove.



Pickle Jar

The tartness of the Pickle Jar proved to be a nice counterpoint to the richer bites of our second appetizer - **Dr. Pepper Fried San Antonio Quail**. Talk about a plate of Texas riches! Quail from Southeastern Texas is tough to beat. Did you know that Dr. Pepper too [boasts Texas as its homeland](#)? Quail are not big birds but the meat can be quite tender. The delicate crust on BRC's quail did not overpower the meat and all was made heavenly with the caramelized sweetness of the Dr. Pepper glaze.



Southwestern, Lebanese, and, of course, Belgian.

FORK FOR THOUGHT RATING SYSTEM

- 0 - Stick a Fork In It! (never going back)
- * - Forked Again (least fave)
- ** - I'd Fork It
- *** - Forkmidable
- **** - Forkgasmic (most fave)

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LABELS



Dr. Pepper Fried San Antonio Quail

Onto the entrees, BRC's menu heavily favors red meat and pork dishes. However, BRC does not shy away from fish either, featuring a fish of the day, fish and fries (aka fish and chips), and mussels and fries (aka moules-frites). As most gastropubs lean towards fried meat, bacon and more bacon, I was also delighted to find a lighter option for my main dish, opting for the **Chopped Salad** with the addition of tuna salad. To my veggie-obsessed delight, I even discovered cauliflower and slivers of radishes in my salad. What a simple, polite way to satisfy diners of all persuasions.



Chopped Salad with Tuna Salad

As with most of our meals out, I left the heavy lifting to my brother. AJ was quickly swayed by the **State Fair Griddled Cheese** - pulled beef short rib, Oregon cheddar, Pola moonster (aka meunster), and tomato on butter griddle sourdough. After one bite, AJ declared: "I would marry this sandwich if I could." I briefly overlooked my self-imposed beef ban for a bite and concur that this sandwich is otherworldly and, in a word, forktastic. The fries, served alongside

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are not to be overlooked either. According to the menu, the fries are 'twice-cooked,' which every Belgian knows is the only way to cook a fry/frite.



State Fair Griddled Cheese sandwich

On top of the delicious cuisine, we were also pleased with our choice of libation for the evening. AJ enjoyed a Bombshell Blonde beer whilst I savored a glass of one of my all-time favorite wines, Schug Pinot Noir. Unlike another location down the road (ahem Max's Wine Dive), BRC doesn't skimp on its wine portions and opts to let guests savor the rich flavors of a red wine in a proper red wine glass.

So, BRC Gastropub is the first restaurant to merit the new four-star rating from "Fork For Thought": Forkgasmic. In fact, AJ and I were inspired by BRC Gastropub's cheeky name to develop a new rating scale for this blog. Going forward, all restaurants will be rated as follows:

- 1 Star (least favorite): Stick a Fork In It!
- 2 Stars: I'd Fork It
- 3 Stars: Forkmidable
- 4 Stars (most favorite): Forkgasmic

Bon appetit!

BRC Gastropub

Addy: 519 Shepherd Drive, Houston, TX, 77007

Tel: 713/861-2233

Hours: Lunch - Monday-Friday, 11am-2pm; Dinner - Sunday-Thursday, 5pm-12am; Wednesday-Saturday, 5pm-2am; Brunch - Saturday-Sunday, 10am-2pm

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