



**MATHIAS HAM
HISTORIC SITE**

SUMMER FUN AT THE MATHIAS HAM HISTORIC SITE!



Come play a variety of traditional games on the lawn from sack races to hoop rolling to horseshoes and more!

June 12

11 a.m. – 4 p.m.

Lawn games are free to participate



Learn Victorian era recipes that may have been served to the Ham family themselves!

June 18 / July 16 / August 20

1–3 p.m.

Cooking classes \$15 per person/per class

Sponsored by:

IOWA ARTS COUNCIL
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rivermuseum.com/hamsite



Fuse

By Bryce Parks

We've been waiting and watching and it's finally here! Fuse Restaurant and Bar is officially open for dining in downtown Dyersville, IA. Okay, we're jumping the gun just a bit because it's a limited menu, they're still partially under construction, and also, like so many other venues, are working to grow their staff to accommodate offering a full menu. But it's coming. You can just feel it. They're open. It smells new, it looks awesome, and you can just tell that it has an energy that tells you so much more is on the way very soon. But for right now, you can get a great burger and tasty apps and enjoy good beers and wine with friends while the rest of the dream comes into focus. Come take a taste with us.

The name Fuse, according to owner Tare Rahe, comes from the melding of three concepts, restaurant, sports bar, and wine lounge, into one space. It's a vibe she wanted to bring back to town since her decade spent living in Chicago. You can definitely tell that she's ready to get going with all of the great ideas she's got in the hopper.

The sports bar area is out front where you enter the newly-restored building. It's a great space with that modern industrial feel, featuring repurposed pieces from the previous space, like the bar countertops. We love the bump-outs in the bar. It lets you socialize with friends at the bar, but you can still see each other. Or you can watch the game on the dozen TVs throughout

the space. They also have garage doors that can open to the sidewalk for the warmer months, and the huge space means 100 or more people can gather at the same time. So yeah, they can accommodate your party or special event.

In addition to a giant beer and wine selection, the bar will feature specialty cocktails. For those reading our big brewery story in this issue, note that the craft beer selection at Fuse will not disappoint those looking for great local and regional brews.

The back room, which was planned to be open by the time this issue is out, will eventually accommodate a sit-down restaurant and wine lounge crowd. This 75-plus-person space hopes to be serving upscale menu items like steaks and scallops as soon as possible. Until then, you can enjoy the menu we sampled during our visit with friends Paul and Sandy Meyer.

There is also a patio for outdoor seating that we believe is now open and waiting for you to enjoy your food and drinks in the sun and some games. A little cornhole anyone?

With a tight little menu, we basically ordered everything. You know, we do it all for you!

Appetizers include Asian tacos in beef, pork, or vegetarian varieties. Our beef chose was juicy and delicious. These could definitely be a meal if you're stingy and decide not to share. Loaded nachos and fries come next with the expected toppings like queso, veggies, salsa, and sour cream. They do note the use of community-raised beef in the menu items as well as pork and shredded chicken. We got the nachos and annihilated them. They also have Asian



fried cauliflower. The whole appetizer menu can be amended to accommodate gluten-free and vegan tastes.

The burgers look classically simple and were juicy and flavorful. Maybe it's the community-raised beef! There's no 20 kinds of burgers, just one. But that's all you need. We're sure you can amend toppings from what they have in their arsenal. You can also enjoy a grilled chicken sandwich with a signature honey mustard and veggies on a brioche bun. Finally, the BBQ pulled pork is served on Texas toast. Everything comes with fries, and gluten-free buns are available on request. "Chef loves to create, so there are tons of homemade dressing, sauces, rubs, etc.," according to Rahe. We decided that everything can be dipped in their honey mustard. Don't judge me!

For a lighter, fresh take, try a wrap. They have a buffalo, Caesar, and house chicken wraps. We had the Caesar, and it was one of our favorites. A house or Caesar salad is also an option if you're going healthy today. Kids can choose from a kid-sized burger or chicken bites.

We were stuffed, and the food was all good. We'd be happy to suggest any of the items we tried, and we're looking forward to the day when they can cut loose and really get creative and fancy back in that kitchen. But for now, it's still worth the trip west to check it out. And being so close to Textile Brewing Company, you can hit both spots easily in one trip and see just what the heck is going on on 2nd Ave NE in Dyersville. Cool things, man. Cool things! The sense of excitement for what's next is matched only by the sense of community. ■



Fuse
224 2ND AVE NE, DYERSVILLE, IA
563-513-0051
FUSEDYERSVILLE.COM

FACEBOOK: @FUSEDYERSVILLE
Hours: Mon-Tue: 4-10 PM;
Wed-Thu: 4 PM-Midnight; Fri: 4 PM-2 AM;
Sat: 11 AM-2 AM; Sun: 11 AM-10 PM

SUBMIT YOUR DINING SUGGESTIONS!
DO YOU HAVE A FAVORITE RESTAURANT YOU WOULD LIKE TO SEE US VISIT? PLEASE SEND US YOUR REQUESTS, SUGGESTIONS AND COMMENTS!
EMAIL: DINING@DUBUQUE365.COM

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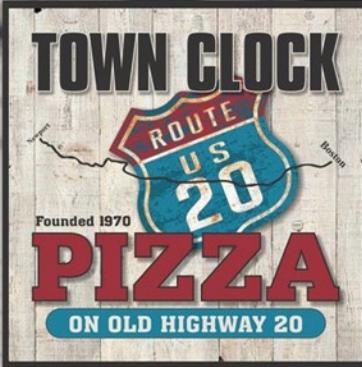
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solstice

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Proceeds benefit local food programs in Dubuque County