

BRICKHAUS BAR & GRILL

BY RICH BELMONT

Farley, Iowa is the home of the Farley Speedway and is the sixth largest city in Dubuque County. Even so it is by any measure a very small town. Perhaps that explains why the local residents are very welcoming and friendly to newcomers and visitors alike.

(Fun Fact: Farley became a town in the 1850s when the railway was first installed in the area. It is named in honor of Jesse P. Farley (April 2, 1813 to May 8, 1894) who was the first President of Dubuque and Pacific Railroad. He was also a three term mayor of Dubuque. Source: *The Biographical Dictionary of Iowa, University of Iowa Press.*)



Certainly Dale Young and his partner Anne Casutt were so impressed with the friendly people they decided to open their business in Farley. They leased space inside the American Legion Scherrman Peterson

Post 656. They installed a completely new commercial kitchen and renovated the entire former bar and banquet hall. They opened BrickHaus Bar & Grill on Feb. 5, 2017.

Dale Young has been in the bar and grill business for 22 years. Many years ago he started out as a cook at Bar- X and also the original Copper Kettle both in Dubuque. His partner, Ann Casutt has also been in the bar business a long time. Her first job was at the Coliseum in East Dubuque and she tended bar for many years in several places around the Davenport area. Believe it or not she left the bar business for a while to explore her other passion: she was a logger and for several years worked as a tree trimmer for Asplundh Tree Expert Company!



Dale and Anne realized Farley already had a bar and a family restaurant. They believed what was missing was a bar and grill, emphasis on grill. There is a full bar and all the beer is served in bottles. There are four large screen TVs with surround sound, but the atmosphere is more neighborhood bar than sports bar. The food is high quality and inexpensive, and Anne is an expert mixer of Long Island Iced Teas, Bloody Marys and margaritas.

One of the ways Dale keeps his prices so low is to serve you just what you order and nothing else. He does not believe in putting anything on your plate you didn't ask for. So if you would like to add a garnish to your burger or sandwich such as lettuce, tomato, pickle, onion or mayo just ask for it. You can turn any sandwich into a Deluxe by requesting Baby Swiss, grilled onions and mushrooms or a Club with thick cut bacon, lettuce tomato pickle, onion and mayo.

All appetizers can be ordered as side dishes and some of these are standouts:

- Chili Cheese Fries – home cut potatoes are fresh cut with a little skin left on for extra flavor layered with home-made chili and finely grated cheddar cheese and optional chopped onion and jalapeños.
- Cheese Curds – real white cheddar cheese with a very light batter. The batter is applied sparingly so as not to overpower the cheese flavor. So much so it has a name: Half Naked Batter.
- Wings – these are so good they should have a fancy name. The wings are purchased fresh, never frozen, and are hand-cut. They are served plain or with one of two home-made sauces, Dale's own recipe Buffalo or Jack Daniels BBQ.



HAMBURGER AND FRENCH FRIES



I urge you to try these wings. Dale has been the recipient of many First Place and Second Place Awards at most of the East Dubuque Wingfest annual chicken wing competitions.

The hamburgers are a big part of the BrickHaus menu and it is easy to see why. They are one-half pound, hand-made ground chuck patties made fresh daily and served on locally baked toasted buns. The most popular is the original BrickHaus Burger created by Dale himself. It consists of a half-pound of beef, three strips of thick cut bacon, a third of a pound of savory roast beef and it is topped with American cheese.

The roast beef is a house specialty. First the beef is marinated in a home-made brine so it remains moist and juicy. Then it is slow roasted for 12 to 13 hours. It is then pulled for sandwiches since it is so tender. Dale uses it in his roast beef sandwich, the BrickHaus Burger and for his open faced hot beef and mashed potatoes.



The sandwiches are so good because only the highest quality ingredients are used. For example:

- Grilled Ham & Cheese – thick sliced, smoked pit honey ham is hand-sliced then grilled with American or Baby Swiss Cheese.
- Crispy Chicken – these get ordered a lot! They are breaded chicken strips stuffed into a hoagie bun.
- BLT – six thick cut bacon slices cannot get lost between the lettuce and tomato in this sandwich!



The menu indicates The Homewrecker is in a class of its own and it truly is. This is a foot-long, all beef, one-half pound Ball Park Frank that is grilled instead of steamed like the other foot-longs on the menu. It is topped with a generous portion of Home-made BrickHaus Beef Chili inside a special customized bun baked by Sutter Bakery in East Dubuque. I like to add finely grated cheddar cheese, hand chopped fresh onions and jalapeños to mine.

(Fun Fact: In 1959 Hygrade Food Products in Livonia, MI won a competition and was named the exclusive supplier of hot dogs to the Detroit Tigers and Tiger Stadium. The company conducted an employee contest to name the hot dogs. Employee Mary Ann Kurk submitted the winning entry "Ball Park Franks". She won a leather living room chair and a \$25 cash prize.)

Dale always has specials to keep the choices interesting. There is a lunch special every weekday so you might find goulash,



SPECIAL: HAND-BREADED CHICKEN BREAST CLUB

spaghetti, open faced roast beef and mashed potatoes or even butterflied breaded shrimp.

Nightly specials could be anything Dale wants to make to show off his culinary expertise. On any night you might find a Philly Cheese Steak or Chicken special; Home-made chicken alfredo; top sirloin or ribeye steak sandwich; or French Dip. On a recent visit I noticed the special was Bavarian Ham and Swiss on a split top pretzel bun.



The Legion Room is a very nice banquet hall available for private parties. It provides comfortable seating for up to 55 guests and is furnished with a bar, sink, refrigerator and centrally located restrooms.

Here again Dale demonstrates his considerable cooking talent. He caters private events in the Legion Hall or provides all the food for an exceptional party elsewhere. You choose from an extensive list of options like smoked pulled pork, roast beef with mashed potatoes, Italian Pasta, fried chicken or even a chili dog buffet.

When you are looking for a great lunch or a light dinner visit BrickHaus Bar & Grill for an enjoyable meal at a very satisfying price!



SPECIAL: HAM & SCALLOPED POTATOES WITH GARLIC TOAST



BRICKHAUS BAR & GRILL

302 FIRST ST. N., FARLEY, IA 52046 • 563-744-2029
FACEBOOK.COM/BRICKHAUSBARIOWA

Hours: Bar: Wed-Fri: 11 AM-Close; Sat-Sun: Noon-Close
Kitchen: Wed-Fri: 11 AM-2 PM & 5-9 PM;
Sat-Sun: Noon-9 PM; Mon-Tue: Closed

Dining Style: Come As You Are

Noise Level: Conversational

Recommendations: Cheese Curds, Home-Cut Fries, Chicken Strips, Chicken Wings, Roast Beef Sandwich, Crispy Chicken Sandwich, Half-Pound Burgers, The Homewrecker Foot-Long, BrickHaus Burger

Liquor Service: Full Bar

Bar Specialties: Long Island Iced Tea, Margaritas, Bloody Mary

Prices: \$3-\$7.95

Pay Options: Cash ONLY, ATM on Premises

Accessibility: Front Door & Restrooms

Kids Policy: No Menu, No High Chair, No Booster

Reservations: Yes-for large groups

Catering: Yes • **Take Out:** Yes

Delivery: No • **Parking:** Private Lot and On Street