

EPICUREAN EPISODES

Kate & Doc's Supper House and Saloon: Down Home Dining on the Banks of the Petaluma River

The Dining Detectives decided that we'd better see what was up at the old River House. There was a buzz around town that there was some down home

Fritters with ranch dressing. "May I have another Fritter" was heard a number of times at our table. Both appetizers came in generous portions, so there was enough to share. They set the stage for some

Fried Chicken & Homemade Waffles served with sausage gravy and maple syrup. It may appear to be an odd combination to the uninitiated but it tasted delicious. It has become their most popular entrée for



Kate and Doc's Summer Squash Fritters

food being offered up by some friendly local folks at the new Kate & Doc's Supper House and Saloon. Only open for a few months, the new owner Tom Barnett and Chef Heather Cortez have created a "Southern Style" menu that is straightforward and easy to read. Also, it fills a needed void in the Petaluma dining scene. The interior of the Supper House is now a pleasing yellow and is filled with antiques, old photos and big heavy tables. It feels like you are eating at Grandma's house, especially because of the vintage mix-and-match dishes. There is still that picturesque view of the Petaluma River from this historic Victorian for both inside and outside diners.

Our "Southern Style" meal started out with some excellent classic appetizers. You must try Aunt Jo's Fried Green Tomatoes -- pan-fried, with garlic aioli. The other appetizer we really enjoyed was the Summer Squash

more unique country-style cuisine to follow. Next we enjoyed the Iceberg Wedge Salad, which was smothered with shaved red onion, bacon, crumbled blue cheese and blue cheese dressing. It was crisp and fresh and served its purpose as a nice intermezzo before the main courses.

The Main Courses consist of "Old Time Favorites" and entrees "From the Grill". The "Favorites" come with the Supper House Family Style Salad and Kate's Corn Bread. You get to add 2 sides when you select your main course "From The Grill". All the portions are very large so bring a hearty appetite. First to arrive was the tossed salad served family style with poppy seed dressing. We dived right in. The dressing was sweet yet subtle and the salad was very fresh.

Our main courses soon followed and we could see that we were definitely in for a Southern treat. The favorite main course was Kate's

good reason. It was excellent!

The Chicken Fried Steak was smothered with country sausage gravy and was accompanied by scalloped potatoes and corn on the cob. This is another excellent choice. "From the Grill", the Roasted Porter House Pork Chop served with homemade Five-Spice Applesauce was a hit. It was a tender big juicy chop that was as aromatic as it was delicious.

The St. Louis-Style Ribs were basted and grilled with Doc's BBQ sauce. The full rack was a huge serving. They know it can be messy so we each received a second napkin. The side dishes that we liked best were the scalloped potatoes, sautéed mushrooms and the creamed spinach. None were as rich as you might expect which was better for our taste.

The Wine List is small, focused and has something for everyone. We enjoyed a crisp, clean 2001 Kunde Sauvignon Blanc, Magnolia

Carol & Joe Davis

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Lane and a full-bodied 2001 Liberty School Cabernet.

The Old Time Favorite dessert of choice is Jeanette's Killer Key Lime Pie, which is made with fresh Florida key limes on a graham cracker crust heaped with whipped cream on top. The tartness gave away the fact that this was the real deal. It rivaled the one we had at Joe's Stone Crab Restaurant in Miami, where we had recently dined.

We really enjoyed our dinner at Kate & Doc's Supper House overlooking the Petaluma River. The down home "Southern Style" cuisine was tasty; the portions were large and reasonably priced. The service was very friendly and efficient. We left feeling full and satisfied but not overstuffed. We were wise enough to know our limits and to take some home, where we enjoyed it just as much for lunch the next day! Kate & Doc's has created a winning combination and is a big plus to the Petaluma dining scene. Feel free to bring the children, as there is a \$5.99 kids' menu for "Ranch Hands" under 12 years old.

Featured menu items include St. Louis-Style Ribs (below) and Key Lime Pie (right).



Post Notes:

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Dinner
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