

EATS



KICK BACK ON THE MUSEUM LAWN: The Museum of Culpeper History is sponsoring Libations on the Lawn 5:30-7:30 p.m. tomorrow. Wine, food and music. \$9, but designated drivers pay only \$4.50. 540/829-1749.

>> RESTAURANT'S FREDERICKSBURG LOCATION SERVES TASTY GERMAN FARE

SAY 'JA' TO NEW BAVARIAN CHEF

BY LINDA SALISBURY
FOR THE FREE LANCE-STAR

For years the Bavarian Chef on U.S. 29 in Madison has drawn faithful patrons from all over the state. Its excellent Bavarian food and service are legendary.

As of May, diners in the Fredericksburg region have flocked to a new, second location for the popular eatery set in downtown's historic train station.

As trains rumble above on nearby tracks, the station is packed with customers enjoying fine Bavarian fare. My Dining Partner and I enjoyed our first meal there with four friends.

Other friends, who were regulars at the U.S. 29 location, gave us a list of their favorite menu selections, which I decided to follow.

I started with savory crab-stuffed portobello (\$9.95), dressed in thick, melted Muenster. I knew I had been guided right.

MDP ordered the Bavarian sausage (veal, pork and beef) sampler (\$9.95), accompanied by sweetened spicy mustard. An excellent start for him!

We split a bowl of creamy



PETER CIHELKA / THE FREE LANCE-STAR

The Bavarian Chef Fredericksburg has opened downtown on Lafayette Street in the former Claiborne's space.

red pepper soup (\$9.95), chockfull of lump crab meat, and were pleased that the kitchen divided it into two portions, as they did with the cold cucumber dill salad (\$5.95), which we also split.

The soup could have been served hotter, and the dill was sparse in the salad, but both were excellent. Our friend had steered us right again.

For entrées, we stayed with the Bavarian rather than "American" menu options.

MDP ordered *Rheinischer sauerbraten* (\$21.95). The

tender, marinated, roasted beef was drenched in a heavenly sweet-and-sour raisin sauce that complemented the tender meat.

I ordered my friend's recommended *Jager schnitzel* (\$24.95). The large, thin medallions of veal were smothered in a rich sauce of fresh cream, mushrooms and bacon.

As if this were not enough (plenty to take home), bread and an array of family-style vegetables are served. The little dishes (all-you-can-eat) include delicious red

cabbage, spaetzle, carrots, creamed corn, string beans, whipped potatoes, potato dumplings, German potato salad and zucchini. All delicious and fun to sample.

Our excellent server, Morgan, anticipated our every need and added to the fun of the experience.

Our friends tried and loved the onion soup (\$9.95), chicken schnitzel (\$17.95) that looked like a fancy dessert in its presentation and vegetarian portobello schnitzel (\$17.95), among other fare.

When Morgan displayed the dessert tray, we succumbed because the sample pieces appeared to be relatively small (manageable). Not so the actual portions! My rich, coconutty German chocolate cake (\$7.95) could have fed the table. MDP had plenty of bread pudding (\$7.99) to share, and friends split a delicious "Heidi," a tall glass filled with chocolate ice cream and liqueurs.

The Bavarian Chef won't need to yodel to have us return.

Linda Salisbury is the author of the Bailey Fish books, an award-winning adventure series for kids.

WANT TO GO?

What: Bavarian Chef

Address: 200 Lafayette Blvd., in the train station

Phone: 540/656-2101

Hours: Tuesday to Friday, 4:30-9 p.m.; Saturday and Sunday noon to 9 p.m.

Prices:

Appetizers—\$8.95-\$10.95

Soups and salads—\$5.95-\$9.95

Dinners—\$17.95-\$33.95

Children's menu—\$7.95

Desserts—\$7.95-\$9.95

Beer (including large selection of Bavarian), wine and mixed drinks available.

The Scoop: Excellent service (an abundance of servers), fun background music, free parking across the street. Because of architecture, the dining room is noisy. Reservations are recommended. You'll feel like dancing to the music piped outside. We did.

Payment: Major credit cards accepted.

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