March is officially **Restaurant Month** in Southwest Michigan.

March 2023 - Volume 2

Reuben Burger @ The Buck





Sorbet Bowl @ Base Bowls & Company



Chicago Dog @ DogSlinger



Your Good News Paper

VE

Corned Beef @ Silver Harbor Brewing



Meagan **Francis,**

Contributing Writer,

The official dining guide of Southwest Michigan

4 Great Spots for Dining in Niles and Buchanan

To celebrate Restaurant Month, each week we're highlighting a menu of culinary options, organized by region. This week we're highlighting the southeast side of Berrien County, where you'll find a unique and ever-evolving dining scene. Here are a few of our favorite spots to eat, offering everything from BBQ to high tea:

Create

Enjoy a culinary creation in an art gallery setting at Create in Niles. Watch artist's paint live while you enjoy your meal, choosing from a diverse menu that offers vegetarian options, classic favorites, and unexpected creations including:

• Fingerling Potatoes with Bacon & Beer Cheese

Beef Tenderloin Pasta

Chicken & Kluski Noodles w/Puff
Pastry

Vegan Grilled Tofu Steaks

Visit CreateNiles.com or find their Facebook page for up-to-date information on the featured artists and menu specials.

Apothica Teas

If you love Downton Abbey or Jane Austen novels, or are just curious about experiencing a traditional English tea service with a twist, Apothica Teas in Niles is a must-visit. This Victorian Steampunk-inspired tea room specializes in custom tea blends and light refreshments like:

Apple braised pork on brioche

• Brown butter radish on crostini

• Traditional English scone served with clotted cream and jam

Blueberry matcha truffle

Apricot-almond chicken salad on a house baked croissant

A full-menu High Tea, including vegetarian and gluten-free options, is offered by appointment only. Or, stop in any time for a pastry, quick bite, and cup of tea from Apothica's wide selection. Visit ApothicaTeas.com to reserve a table or see their current menu.

River St. Joe

This Buchanan brewery/eatery has quickly acquired a loyal following due to its peaceful and scenic farmstead location, sustainable and organic farming practices, and of course, delicious food and drinks. A variety of outdoor seating options put nature front-and-center and give energetic kids plenty of space to roam. A large menu of beers plus a selection of cider, wine, and house-crafted non-alcoholic beverages mean there's a thirst-quencher for everyone in your group. The food menu offers inventive items like:

• Mushrooms Kaltenbach – Roasted mushrooms over oregano rice

• The Yardbird – Flatbread with BBQ chicken, slivered onions, and bleu cheese cream sauce

• The Nora – wrap sandwich with garbanzo beans and lemon garlic sauce

• Sweet Potato Cottage Pie – true comfort food with ground sirloin, carrots, and onions in wine sauce, topped with savory mashed sweet potato

Menus change seasonally, so check out RiverSaintJoe.com to find out what's being served today and learn about upcoming events at this popular space.

Fifteen-2-Twelve by Evelyn's BBQ

Fans of the former Wheatberry restaurant on Red Bud Trail in Buchanan were thrilled to hear that the location had finally sold and would once again be operating as a neighborhood restaurant. Even better, that Evelyn Mae's BBQ, its new resident, was already well-known to local barbecue fans. Created by husband and wife team Anton and Ariel Lockett (and named for their firstborn daughter after her passing in 2018), Evelyn Mae's BBQ started as a food truck and quickly garnered a loyal following. In their new physical location at Fifteen-2-Twelve (named for their address, 15212 Red Bud Trail), the team is offering up classic barbecue menu items like:

- Chicken & Cornbread Waffles
- Brisket Burnt Ends
- Baby Back Ribs
- Pork Belly BLT

Plus a brunch menu featuring mimosas and Bloody Mary's and scrumptious dishes to fuel a lazy Sunday: biscuits with brisket gravy, pulled pork hash and rosemary breakfast potatoes.

Check out the menu at EMBBQ.com, or look for Evelyn Mae's Facebook page to learn more about rotating menu items and specials.

This March, make sure to visit southeast Berrien County for some of southwest Michigan's best dining experiences!

-Meagan Francis is a Southwest Michigan-based writer, podcaster, and content strategist. You can find her online at meaganfrancis.com or @meaganfrancis on Instagram. Home of the now famous Saash Burges





Proudly located in the Benton Harbor Arts District 190 Territorial Rd • (269) 757-7191 www.BrickHouseMenu.com Mon-Thur 4:30-10pm; Fri 11am-11pm; Sat 4:30-11pm

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(HOW! RESTAURANT MONTH IN SOUTHWEST MICHIGAN • Sponsored by Southwest Michigan Regional Chamber • Published by MailMax

EIGHT FOR \$18 DINNERS

WOIN

Available Every Night

Pan Seared Atlantic Salmon w/ Mashed Potatoes & Pan Seared Spinach 10 oz Marinated Center Cut Grilled Pork Chop with Chimichurri Sauce Sautéed Pemaquid Maine Mussels Braised Lamb Shank Served in Red Wine Reduction with Autumn Root Vegetables and Mashed Potatoes Sautéed Shrimp Diane Over Linguine Marinated Grilled Lamb Sirloin Served with a Bourbon Mustard Glaze Half Chicken Confit

Patrice's Homemade Meatloaf with Mushroom Gravy

CURBSIDE PICK-UP AVAILABLE Hours of Operation: Open at 5:00pm Wednesday - Sunday

Live Music With Jesse Lee Thursday & Sunday Evenings TRUST IT TO BE WONDERFUL • TRUST IT TO BE SAFE

LENT PERCH DINNER FRIDAY NIGHTS ONLY \$16.00

RIBEYE NIGHT! Thrusday Nights Dnly \$15.95



Wednesday Nights Dnly Full Rack \$15.95 - Half Rack \$8.95

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The Place for Perch! And also... Steaks, Seafood, Pasta Dishes Salads and the Best Onion Rings!

TUESDAY - THURSDAY ALL DAY ALL YOU-CAN-EAT FRIED SHRIMP! \$13.95

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MARCH SPECIALS

March 9-12:

- Fried Olives appetizer w/garlic aioli
- Soy Glazed Atlantic Salmon w/rice
- Sunday, March 12: SUSHI NIGHT!

March 16-19:

- Irish Potato Pancakes appetizer
- Corned Beef & Cabbage 36hr roast!

March 23-26:

- Tempura Fried Asparagus w/lemon dijon

- Chicken Kiev

March 30-April 2:

- Steak Tartare w/toast points
- 16oz Steak Palermo w/polenta fries

Open Thursday-Sunday at 5pm









Celebrate St. Patrick's Day at the Bistro on the Boulevard!

Call (269) 983-3882 to book your reservation now.

St. Patrick's Day features available Friday, March 17 and Saturday, March 18.

To view our special menu visit www.bistroontheboulevard.com/menus

521 Lake Boulevard, St. Joseph, MI 49085 | (269) 983-3882



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Pasta • Seafood Hand-cut Steaks Pizza • Burgers Craft Beers Local Wines & Spirits

Spacious & cozy for a relaxed dining experience.



Enjoy our spacious Outdoor Patio weather permitting

Kitchen hours Tues-Sat 4-9 Bar hours Tues-Sat 3-11 Closed Sun & Mon



269-465-3434 8970 Red Arrow Hwy Bridgman, MI View full menu at dagostinosNavajo.com Dine-In and Carry out.



1619 Mall Dr. Benton Harbor 269.277.2539

Mon - Thur 10am - 9pm; Fri & Sun 10am - 8pm







THANK YOU FOR SUPPORTING LOCAL RESTAURANTS!

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www.papavinositaliankitchen.com



A Great Big THANK YOU

To Our Community For Supporting US!





FOR RESERVATIONS CALL 269.408.9108 | 800 WHITWAM DRIVE. ST. JOSEPH. MI 49085



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2809 Niles Ave St. Joe Open: Tue -Sat 11-8pm 269-487-9577



Jambalaya - Red Beans and Rice Seafood Gumbo - Muffuletta's **Breaded Shrimp Po' boys Seafood Etouffee - Bourbon Beef Voodoo Jerk Chicken**

NolaRouxEatery.com

\$22 SEAFOOD BOILS SATURDAYS 2-7pm



"The big easy"



"The whole shebang"

OPEN 7 days for lunch at "THE MARKET" 301 Main Street St. Joe Mon- Thu 11-3pm Fri-Sun 11-6pm

BUCK

Hang out at THE BUCK for HOPPY HOURS! Weekdays from 3pm-6pm -1/2 off select appetizers, \$1 off draft pours, \$2 domestic bottles, 1/2 off 6oz house wine pours & well drinks start at \$3

Check out our limited time features from our sister company, State Street Meats.



Burger of the Month MEATS Reuben Burger

7oz beef patty topped with Swiss cheese, corned beef, sauerkraut, 1000 Island, served with house-made chips and a pickle - \$18

Irish Beer Cheese Bratwurst MEATS Irish beer cheese bratwurst ^{*} from State Street Meats topped with sauerkraut & pub mustard on a pretzel bun, served with house-made chips and a pickle - \$14

State Street Meatloaf MEATS House-made tri-blend burger meatloaf served with Yukon mashed potatoes, garlic bacon green beans and horseradish demi-glaze - \$19

MEATS

State Street Prime Rib Sandwich

(our own butcher's special creation) Prime Rib with grilled onions and peppers, provolone cheese topped with a Giardiniera aioli sauce and served in a brioche bun with house-made chips and a pickle - \$17



State Street Sirloin Tips

Tender bite-sized sirloin tips with horseradish demi, mashed potatoes and green beans - \$20



Chicken Fajita Salad

State Street's famous Chicken Fajita mix with romaine lettuce, corn, tomatoes, tortilla strips and spicy ranch (cannot substitute Chicken) - \$14



Steak Fajita Wrap Loaded with State Street's very own Steak Fajita mix,

corn, pico de gallo and shredded cheese - \$16 **SSM Butcher's Choice**

MEATS Always something new and delicious. Ask your server.

LENT MADE EASY @ THE BUCK

Fried Cod Sandwich Blackened Salmon Sandwich Great Lakes Perch Sandwich New England Crab Cakes Seared Ahi Tuna Add Salmon to any Salad Add Tuna to any Salad



269.281.0320

412 State Street | Saint Joseph, Michigan Open daily at 11:30 (Thursday-Monday)



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