

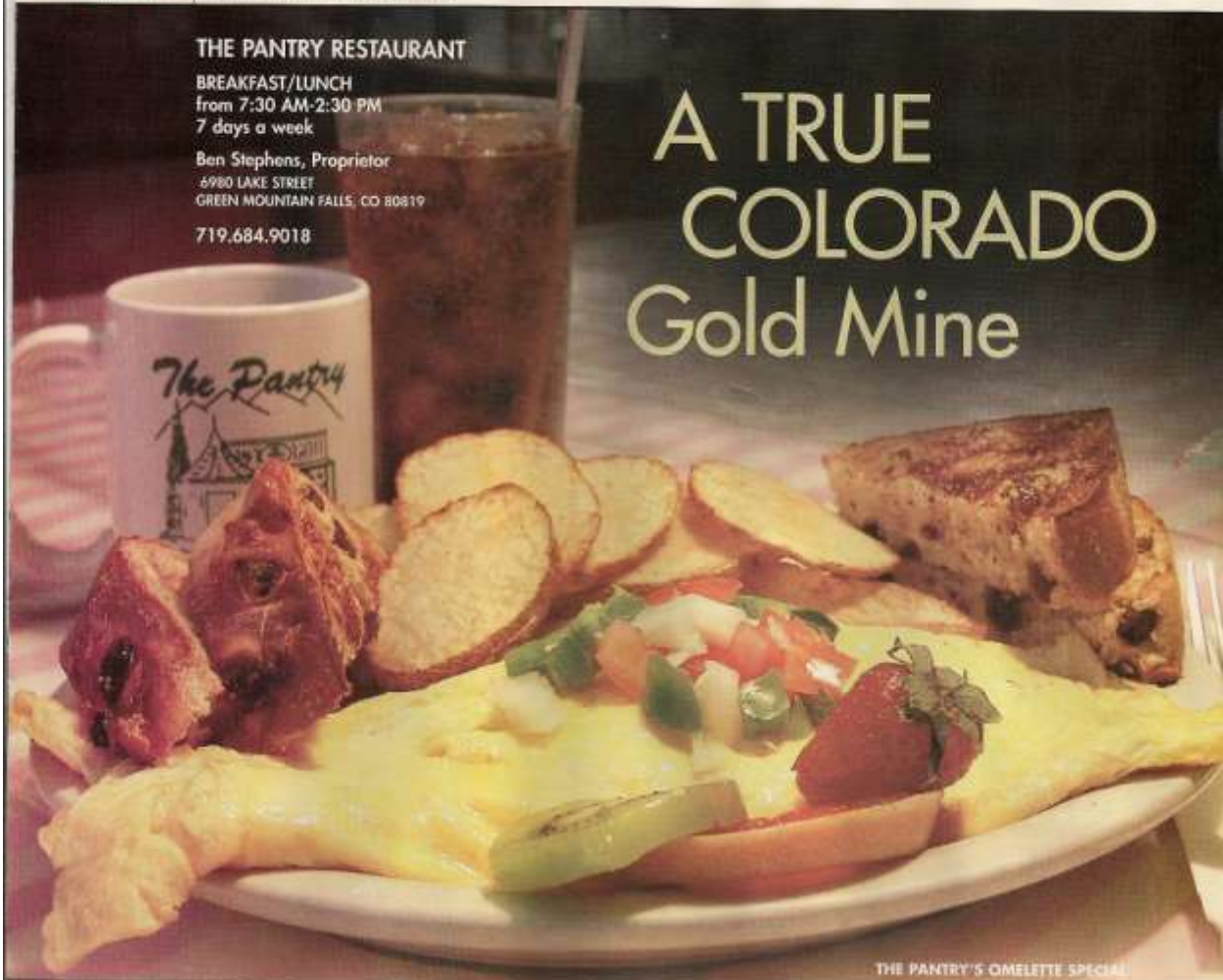
cuisine BY MAGGIE MAE SHARP

THE PANTRY RESTAURANT

BREAKFAST/LUNCH
from 7:30 AM-2:30 PM
7 days a week

Ben Stephens, Proprietor
6980 LAKE STREET
GREEN MOUNTAIN FALLS, CO 80819
719.684.9018

A TRUE COLORADO Gold Mine



THE PANTRY'S OMELETTE SPECIAL

FEATURING THE PANTRY RESTAURANT, GREEN MOUNTAIN FALLS

ell, if you want something both fun and different for breakfast... oh, and what about for lunch... or how about for dinner on a warm summer's evening... let's all pile in the car and head to the Pantry Restaurant, deep in the heart of Green Mountain Falls.

"A long way to travel for breakfast..." you say? Well, I say, "phooey..." just do it anyway 'cause you won't be sorry. This place is oodles of fun for the whole family, offering heaping helpings of yummy foods for breakfast or lunch. And, if you enjoy your meal on the outdoor front patio that faces Gazebo Lake, you'll probably get to meet Earl the cat from next door. Folks say that Earl is very friendly as he roams his territory sur-

rounding the Pantry Restaurant.

The first thing to greet you as you walk in the front door of the Pantry is the "truck stop diner" counter on your right - with real "truck stop diner" stools. I personally loved that element of the Pantry because it brought back many fond childhood memories with my grandpa.

Behind the counter you'll often find the proprietor, Ben Stephens, schmoozing with the regulars he knows by first name, preparing the odd order when it's his turn to cook, and even doing a little table bussing now and again. While sitting at that counter you can really get a good whiff of the home-baked breads cranked out daily. Ben says they also serve only "real" mashed potatoes,



GREEN MOUNTAIN FALLS

and they roast their own turkeys and roast beef for those big, hearty, hot meat sandwiches that bring back such fond memories for many of us.

The menu at the Pantry reads like a Sunday afternoon with Aunt Bee, featuring a rich array of "comfort foods" you just can't get at any of those chain places in the Springs. There's great breakfast stuff like the "Mother Lode," a legendary very, very, very large pancake, or (my personal favorite) the "Baby Doe" version of Eggs Benedict - with avocado and bacon, it's so good it can just plain curl your toes with delight if you aren't careful. The Pantry celebrates a 50+ year tradition of "too much food," so there are plenty of leftovers to cart home with you.

My husband Roger says that whatever you do, you simply must try the Cinnamon Raisin French Toast (made with their own home-baked cinnamon raisin bread). Simply divine, this is real stick-to-your-ribs food.

The lunch menu includes hot or grilled sandwiches, including a choice of roast beef or turkey - both served open-faced on fresh-baked bread with potatoes and gravy. Or how about one of those old-time diner baskets filled with either fried chicken and trimmings or fish and chips?

And just wait 'til you hear what Ben's got up his sleeve next: in spring 2005, Ben will debut the brand new Pantry Garden Restaurant in back of the Pantry. Catamount Creek runs directly through the outdoor dining area, so you can enjoy lunch or dinner with a babbling brook flowing right beside your table!

The Pantry Garden has been beautifully landscaped in the fashion of an old mining camp, and will seat 70-100 folks. From spring through autumn, a couple can get married across the way at the romantic gazebo in Gazebo Lake, and then everyone can troupe across to the Garden Pantry for the wed-



THE PANTRY'S OUTDOOR PATIO



BEN STEPHENS, OWNER

ding reception. Call to discuss details and reservations, 719.684.9018.

Ben and his partners in the new Pantry Garden, Jim & Martha Gallagher, will offer a BBQ menu which includes gourmet brats & hot dogs, 1/2 pound buffalo or beef burgers, veggie burgers, BBQ chicken breasts, 1/2 racks of ribs, and so on. For dinner they'll also feature steaks cooked to perfection, plus a full bar. In the Garden Pantry,

the summer luncheon hours will be 11:00 am-2:30 pm. Dinner hours run from 4:00 pm to about 10:00 pm, depending upon the weather.

The Pantry was established as a bakery in 1949. Ben purchased the restaurant four years ago when the owners retired. There is a standing offer that if you send in a post card while you're on a trip, you'll get a free meal the next time you come in to the Pantry. I think we'll plan a few more trips in 2005 than usual. Oh, and while you're there, be sure to sign the guest book. ☺



THE PANTRY'S CHICKEN SALAD SPECIAL