

# “Tennessee Beer Hall, An AC Mecca”

Tennessee Avenue Beer Hall is a place where friends and family can gather in the heart of Atlantic City, steps from the world famous boardwalk and beach. With the name “beer hall” in its title, paying homage to the original great beer halls of Germany, expect to find over a hundred craft beers on draft and by the bottle, hand selected by South Jersey food critic and radio personality Scott Cronick, as well as your favorite go to brews. Last Wednesday the GACCA members had an opportunity to experience what Tennessee Beer Hall embodies.

With special guest appearance and speech by Atlantic City’s favorite fan, and Shore Local News’ own AC Mike Lopez, we had the opportunity to hear about his awesome life experiences in his favorite town, while tasting a handful of amazing creations by local Chef Charles Soreth.

The first of the four tasting creations by Chef Soreth was his Pennsylvania Avenue Soft Pretzel. Now I know what you’re thinking. A pretzel, really?? Gah, whatever... but this was no ordinary pretzel. Its sea-salted, uber thin leathery exterior gave way to the most amazingly soft, chewy center. They offered this in bite-size morsels that were lightly toasted with butter... (BUTTER you guys!!) and served with their house grain mustard and... wait for it... Dogfish Head 60 Minute Cheese Sauce. I’m fairly certain they call it 60 Minute Cheese Sauce, because you can’t stop putting it in your mouth for less than 60 whole minutes. At least I couldn’t... But I digress. Next was their Chips and Dip. As simple as it sounds, this was bangin’. Hand cut and fried house potato chips that offered the typical crunch a chip should have but with substance; almost meaty, it’s hard to articulate in human words. And the dip! Taking the classic onion dip to a totally new level, their Caramelized Onion Dip was the perfect pairing. I may or may not have used my finger to finish up the last of dip on my plate after I ran out of chips. But alas, I admit nothing.

The third offering was their miniature version of their American Beauty Burger. When I bit into the succulently flavored Black Angus beef, creamy cheese, crisp lettuce, and sweet-ripened tomato, sandwiched between a buttery brioche roll, I found myself standing randomly and saluting an American Flag. Where the location of the flag was I couldn’t tell you, but I know in my heart of hearts it was there, somewhere, off in the distance, waving gently in the breeze. And lastly, and my absolute favorite, and sure to be a flavor party in anyone’s mouth, ((drums rolls)), TK Wings with Little Red Rooster Sauce, fresh, crisp Celery (that I may have used with the Caramelized Onion Dip) and homemade Bleu Cheese. Tennessee Beer Hall’s menu is super cool by the way, utilizing names and locations from the game, Monopoly©. Nicely played Tennessee Beer Hall... nicely played.

These tasty bites were the perfect complement to the beer flight we had the pleasure of sampling. The first of the four was Somerdale, New Jersey’s Flying Fish Salt & Sea Sour Ale, with enticing aromas of strawberry and lime, evoking hints of salt water taffy and childhood memories of strolls on the boardwalk. The second offering was Forgotten Boardwalk’s For Amusement Only, a crisp pale ale with citrusy notes of orange, pineapple and mango. This Cherry Hill brewery’s semi sweet and refreshing ale is legitimately summer in a glass. Third on the list was Asbury’s own New Ark Farm’s Ironbound Cider. This cider has a bold, fresh flavor because, unlike the big cider brands, it is made exclusively from fresh-pressed American apples from Mid-Atlantic and New England orchards. Soooooo basically, it’s America in a cup, and my goodness does America taste divine... And last, but certainly not least, was New York’s Cannon LIC Project America Imperial IPA. This double dry-hopped Indian Pale Ale, with Cascade, Simcoe, Centennial, and Amarillo, had my lips smacking in no time, and absent-mindedly reaching for more Soft Pretzel and Cheese Sauce... YES, more cheese sauce. Don’t you dare judge me.

All jokes aside, here’s what I took away from the evening. Having grown up and lived for the better part of my life outside this area, and having formed a totally misinformed opinion of this

city over the decades, Tennessee Beer Hall totally changed my perspective. Granted, since working in this city for four years, I have been slowly evolving and growing to appreciate everything this city has to offer, Tennessee Beer Hall without a doubt clinched it. I had no idea there were places like this in the city. My mind is forever changed. When you disembark your vehicle, which you've parked in their FREE parking lot, mind you, (and I'm by nature a very cheap person so this was a big sell for me), you're mere steps from the boardwalk and even less steps to the Beer Hall. You pass by their outdoor grassy knoll, smelling fresh salt air along the way, observing their little outdoor Mecca with magical bistro lights, classic picnic tables, live music staging, and a fabulously cozy fire pit. You step into the venue through the main entrance as laughter fills the air, and instantly feel at home, almost expecting the room to shout "Norm"! You're welcomed with friendly faces, fantastic background music selections and an overall feel-good kind of vibe. It's almost like when you're in a really bad mood and then "September" by Earth, Wind & Fire starts playing and although you fight it, you can't help but smile. That's what this place gives you: a smile. And the venue is so versatile! It's perfect for literally any kind of event! Be it bachelor/ette parties, birthdays, anniversaries, corporate outings, or just a simple night out on the town (away from the kiddos... which every parent knows, is an amazing reason to celebrate) this little oasis in Atlantic City is IT. I strenuously suggest you take a few hours and go over there and give it a try. You won't regret any of it! Not even the cheese sauce.

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