



## *A Historical Look at Al Smith's Feasting Fox*

The Bavarian style Busch's Gretchen Inn was built at the corner of South Grand Boulevard and Meramec Street in 1913 by Anheuser-Busch, Inc. In that era there was a strong prohibition movement, so Adolphus Busch wanted to show that beer could be served in a respectable family establishment instead of the typical sawdust floor saloon full of riffraff. Its timber and stucco construction, steeply pitched roof and corner turret have made it a Dutchtown Landmark.

Anheuser Busch operated both this restaurant and the Bevo Mill throughout the difficult years of prohibition. With the repeal of prohibition, anti-trust laws would not allow a brewery to operate a drinking establishment.

Al Smith leased and successfully operated Al Smith's Restaurant from the 1930's through 1961, when Fred and Evelyn Krumm took over operations after managing the business since 1945.

The restaurant suffered a fire on May 5, 1968 and was completely refurbished and continued to serve Dutchtown for many years. The restaurant sat vacant from 1986 until 1993 and suffered from neglect.

Anheuser-Busch was preparing to sell off the property to a franchise that planned to replace the historic building with a fast food restaurant.

Local activists convinced the brewery to continue looking for a buyer who would use the existing building.

The Dutchtown South Neighborhood Association took the lead in the battle to save the landmark and convinced the state to give the brewery a tax credit upon the donation of the property to the Association.

Susan and Martin Luepker took on the challenge of rehabbing the abandoned restaurant.

Sue and Marty restored wood, plaster, brick and tile work to its original state.

Once finished with the building, they took on the next phase - furnishing it. After much consideration, they devised a plan that would preserve even more Saint Louis restaurant history.

The benches are from the old Dohack's Restaurant on Lemay Ferry Road.

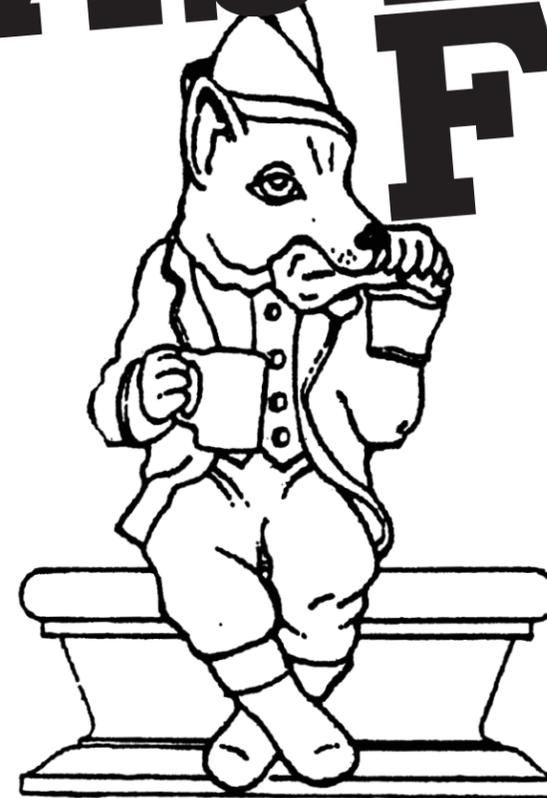
The booths, bar chairs, and some marble tables are from the Nantucket Cove of the Central West End.

Some tables and chairs are from the dining room at Famous-Barr in Clayton; others are from the Missouri Athletic Club.

There is also crown molding from the Top of the 230 in Clayton, as well as the Elegant chandeliers that adorn the banquet room. Brewery paraphernalia, such as paintings, beer trays and steins, antlers, old lanterns and other memorabilia add to the character of this revitalized Dutchtown establishment.

The name of the restaurant comes from the combination of the name known to Dutchtowners, Al Smith's and the Feasting Fox, the symbol of the hospitality which graces the side of the Anheuser-Busch Brewery.

# *Al Smith's* **FEASTING FOX**



*Historic Restaurant & Pub  
Banquet Facilities*

4200 South Grand Boulevard  
Saint Louis, MO 63111  
(314) 352-3500

## Appetizers

### PARMESAN CHEESE PUFFS

Parmesan and cream cheese lightly toasted on French bread.

### GERMAN SAUSAGE SAMPLER

Assorted sausages including our Sausage Wellington with horseradish cream sauce.

### POTATO PANCAKES

Seasoned, shredded potatoes lightly sautéed and topped with applesauce.

### CHICKEN TENDERS

Breaded deep fried tenders with ranch dressing.

### BAVARIAN PRETZELS

With honey mustard dipping sauce.

### GERMAN EGG ROLLS:

Traditional Egg Rolls stuffed with house made sauerkraut, braised red cabbage and sausage then fried and served with a house made sweet and sour sauce.

**ALL ENTREES INCLUDE YOUR  
CHOICE OF SOUP OR HOUSE SALAD.  
FOR 2.99, ADD A SMALL WEDGE SALAD  
TO ANY ENTREE.**

## German Specialties

### WIENER SCHNITZEL-VEAL

Tenderized veal cutlet, lightly breaded topped with a creamy mushroom caper sauce served with a choice of potato and fresh vegetables.

### HOLSTEINER SCHNITZEL-VEAL

Wiener schnitzel topped with a hard fried egg served with a choice of potato and fresh vegetables.

### JAEGAR SCHNITZEL

Tenderized Pork Lion, lightly breaded topped with a red wine mushroom sauce served with a choice of potato and fresh vegetables

### HUHN SCHNITZEL-CHICKEN

Lightly breaded and tenderized chicken breast topped with creamy mushroom caper sauce served with a choice of potato and fresh vegetables.

### SAUERBRATEN

German style pot roast, marinated top round beef, red potatoes and carrots served with our sweet and sour red cabbage and applesauce.

### BLACK FOREST SWEET AND SOUR PORK

Sautéed pork loin, apples and sun dried cherries in a sweetened apple cider vinegar sauce served over sautéed spaetzle.

### HACKBRATEN - MEATLOAF

Specially seasoned beef topped with brown gravy served with your choice of potato and fresh vegetables.

4.99

8.99

4.99

6.99

5.99

6.99

18.99

19.99

16.99

15.99

15.99

14.99

12.99

## Soups & Dinner Salads

### GERMAN BLACK BEAN SOUP

Slowly simmered fusion of black beans, smoked ham hocks and fresh vegetables.

CUP 3.50 / BOWL 4.00

### SOUP OF THE DAY

CUP 3.50 / BOWL 4.00

### GERMAN STYLE CHEF'S SALAD

Crisp greens and vegetables tossed with Krakow meat and cheese, red onion and gherkins with your choice of dressing.

7.99

### LARGE HOUSE SALAD

Iceberg lettuce tossed with red cabbage and carrots, garbanzo beans, a tomato wedge, and black olives with your choice of dressing.

5.99

### WEDGE DINNER SALAD

Two wedges of iceberg lettuce topped with bleu cheese crumbles, diced tomatoes, crumbled bacon pieces, diced green onions, and our famous house dressing.

7.99

## Dinner Entree's

### NEW YORK STRIP STEAK

An 8oz New York Strip grilled to order, served with your choice of potato and fresh vegetables.

16.99

### SCALLOPS FLORENTINE

Sautéed scallops on a bed of creamed spinach with a horseradish whipped potato.

19.99

### STUFFED PORK CHOP

A Pork Chop stuffed with a house made herb dressing topped with a plum sauce served with your choice of potato and fresh vegetables.

16.99

### BEVO'S CHICKEN

Grilled chicken breast served with fresh vegetables, sautéed onions and roasted potatoes topped with a lemon and mint vinaigrette.

13.99

### HOUSE MADE STUFFED SHELLS

Choose between small or large house made stuffed shells stuffed with ricotta cheese and topped with house made marinara and then baked.

Small Order **8.99**  
Large Order **13.99**

### GRETCHEN'S HAMBURGER SPECIAL

A weekly 1/2 LB hamburger special developed by the chef served with house made fries. Please ask your server about this week's special.

12.99

## Ala Cart Sides

2.99

Red Cabbage • Sauerkraut • Spatzel • Spiced Apples • Applesauce  
House Fries • Bread on request

## Desserts

### BLACK FOREST TORTE

3.99

### GERMAN CHOCOLATE CAKE

3.99

### APPLE STRUDEL

3.99

### ICE CREAM

2.99

any dessert served a la mode add **\$1.00**

**BANQUET FACILITIES ARE AVAILABLE UPSTAIRS  
OR IN BEAUTIFULLY DECORATED GRETCHEN INN NEXT DOOR.  
FOR YOUR SPECIAL EVENTS.**