

Molly's
287 Third Avenue (at East 22nd Street)
New York, NY 10010

Perfect Choice for a Wee Dram and a Bite

If you enjoy a good old fashioned Irish pub, complete with sawdust on the floor and bartenders with genuine brogues, you must check out Molly's. Warm, friendly service awaits you here, whether just having drinks or sitting down for lunch or dinner. They even have a real working fireplace, perfect for those cold winter afternoons.

Molly's standout dish is fish and chips, easily the best in New York, made with high-quality cod fish, lightly battered and served with crisp fries, lemon, and tartar sauce. Only once have I been able to finish their huge serving, which is a good deal for \$14.00 at lunch. Other standouts are a deliciously moist and tender corned beef sandwich and tangy Buffalo wings.

More hit and miss are the corned beef and cabbage, which was *okay* but not great (the corned beef was too lean and a little on the dry side). A friend gave me a taste of his chicken pot pie, which he loved, but I found the chicken dry. Molly's also offers a weekend brunch of mainly breakfast offerings. Prices vary depending on the dish but come with coffee or tea and one complimentary brunch cocktail.

After the fish and chips, my favorite thing here is the 10 oz. cheeseburger, which is so good, it rivals both the Corner Bistro and Julius' for best burger in the city. A lot of places are antsy about serving rare burgers. Not Molly's. Order your burger medium rare and you will have a juicy, beautifully pink piece of meat served with all of the trimmings. And whatever you do, order the creamy homemade potato salad on the side. I do not know what their secret is, but it's probably the best potato salad I have ever had.

Unfortunately, cocktails are no bargain here. \$5.50 for a bottle of Bud, \$7.00 for well drinks. They do buybacks at the bar, but obviously not at the table, so a "boy's lunch" can get very expensive. But this is one bar I actually prefer to eat at than drink at.

For Irish pub grub done right, go to Molly's.

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<http://www.mollyshebeen.com/>

