

Chumley's offers a professional, but casual menu of high quality, comfort food favorites

There are few things in life as good as sitting down with the best of friends or family and enjoying some comfort food. Something that reminds you of growing up, that does the job of making sure you don't leave the table hungry, and is simple, not pretentious.

However, often people think that means you have to eat poor quality ingredients, that is as unhealthy as it can get. Often comfort food is equated with fattening, greasy, and being guilt-riddled. While this certainly **can** be true, it doesn't have to be!

"Good food fresh and good food fast," is how Chumley's owners, Jordan and Julie Hitch, General Manager Cadena and Chef Troy describe the fare that they offer at their cozy Padanaram eatery. Since opening their doors in May of this year they have sky rocketed to success so rapidly by filling bellies and hearts using lots of love and the best quality ingredients sourced locally.



Industry veterans with 40 years of experience between the both of them, their mission is to provide a cozy and welcoming place for lovers of classic New England food. However, they won't sacrifice the quality of the ingredients nor did they want to punish anyone with high prices for doing so. How does an establishment do such a thing? Lots of experience, loads of passion for what you're doing and the integrity to do the right thing.

What Chumley's does and does better than many, is offer comfort food without the guilt. They don't pay lip service to the oft heard "finest ingredients." They actually **do** use the best ingredients and source all of them from the South Coast – a concept the French dubbed *terroir*. Cadena used a word that I had never heard before and called the group of people who actually seek out establishments that source locally: *locavores*.

"We take pride in the ingredients we use. We use all natural meats raised with no hormones or anti-biotics, no nitrates. We also hand patty our burgers, get our beef from a local butcher, our breads arrive in fresh daily and everything else

is made from scratch using the highest quality ingredients and local organic produce when possible. The quality of our food is of the utmost importance as well as caring about the environment by the use of eco-friendly packaging.” explained Cadena in more detail.

This is not a new concept for the Ragsdales as it is something they have promote for years and in every establishment that have worked in. As consultants they have helped other restaurants incorporate these ideas and smash the myth that comfort or casual means cheap ingredients. High quality food isn't just for fine dining restaurants anymore.



Born out of the Ragsdale family's love for burgers, the eatery

– which got its name from their beloved Goldendoodle, Chumley – has become a popular destination because of the professional, but casual approach to their menu which includes breakfast, lunch, dinner and of course, wine and beer. I think sharing some of the menu items with you will paint a far better picture of what is meant by comfort food with quality ingredients. And, of course, there the pictures – mouth-watering, drool inducing, hop out of your seat and head to Padanaram kind of images.

For burgers they offer the classic American version, the **Plain Jane** with a single beef patty, American cheese, lettuce, tomato, pickle, house sauce on toasted bun. An old stand-by that you can never go wrong with. However, if you are in the mood to go beyond the icon, you can get the **house burger** which is two beef patties, lettuce, tomato, caramelized onions, brie cheese, pesto aioli on toasted bun. A bacon lover? You have two options: the **Rancher Burger** a single patty with bacon, lettuce, tomato, ranch dressing or the **Jack Burger** with smoked bacon, house made slaw, BBQ sauce, Colby jack cheese. Want something hearty, but a vegetarian? There's the **Veggie Burger**: Southwestern black bean and sweet potato with cilantro lime, mayo, lettuce, tomato, avocado.

The other American icon is represented as well: the hot dog. The **Straight Up Dog** is a Niman Ranch hot dog in toasted bun, but you'll want the **house hot dog**: a Niman Ranch hot dog, pickle, cucumber, red pepper relish, onions on toasted bun.



Other sandwiches include a chicken sandwich, Ahi Tuna sandwich, a “local” fish sandwich, and the massive lobster roll which you can see in the header image above. All sandwiches, dogs and burgers can be ordered with a side of potato or sweet potato fries.

Chumley’s has a blackboard which will let you know what special they may be having, like Poutine (be still my heart!) or a hot dog with Fig-Cranberry Compote Brie and Bacon.

More health conscious? Maybe you want a burger, but your significant other wants a salad? Don’t fret. Chumley’s has you covered. You can choose between the Kale Caesar, the California Cobb, or the popular **Yard Clippings**: Mesclun mix, fresh parsley, fresh figs, roasted beets, goat cheese, house made lemon vinaigrette. The **Little E** is comprised of Mesclun, sliced fresh pears, tomatoes, goat cheese, candied pecans,

house made balsamic vinaigrette and the **Quinoa salad** of arugula, tomatoes, corn, chick peas, feta, toasted sunflower seeds, house made pesto vinaigrette.

You can add grilled chicken to any of these for \$3, seared tuna for \$8, or even lobster at the market price. Accompany these delicious salads with a heaping bowl of homemade clam chowder is a great idea.

Wash it all down with bottled water, soda, iced tea, lemonade or apple juice. If you want a little extra kick in the pants you can grab yourself a Buzzard's Bay, Harpoon Cider or IPA, Corona, Sierra Nevada, Michelob or Bud Light. Prefer wine? You have a choice between Ruffino Pinot Grigio, Estancia Chardonnay or Mark West Pinot Noir.

Chumley's is a great spot, perfect for lunch and well worth the short drive. The Ragsdales really have something special and their passion shines through. Local, fresh ingredients by passionate individuals who built the kind of place they would want to eat and lounge at.

Likely, after one visit, it'll also be a place you want to eat and lounge at too!

Chumley's Restaurant

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Tue-Sun: 7:00am-8:00pm

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