

Moby Dick Brewing Co. To Showcase Mouth Watering Menu Inspired By New Bedford's Own Brew

If you are a beer lover, connoisseur of beer, or just enjoy a beer amongst friend, you've had a lot to be excited about lately. A brewery that has been inspired by the city's spirit and history has opened its doors on the corner of Union Street and South Water Street. The 10-barrel, Moby Dick Brewing Com. is the first hometown brewery in 40 years and offers a full-service bar featuring their very own beers and ales intelligently paired with with a pub fare menu.

Don't think "pub" though, this is a classier affair: the Moby Dick Brewing Co. has a friendly, family setting that seats 100. It expects to serve guests in outdoor seating along Union Street on the cobblestone sidewalk that was installed by the city to help attract investors to the downtown historic district. They brewery will features special events and offer tours.



While this is certainly something to get excited about, what makes Moby Dick Brewing Co. special, as in any venture, is the people behind the project.

The company's president and the one who will be leading operations is David Slutz, formerly CEO of Precix. He's now managing director of investment firm, Potentia Business Solutions. He had this to say about the concept: "The brewpub's design, menu and atmosphere will echo New Bedford's historic whaling and fishing history with authentic artwork, photography and artifacts."

General Manager Tim Cleland's entire professional life has been spent within the restaurant and hospitality industries, including 10 years with Rock Bottom Breweries in Chicago and Boston. He's won numerous industry awards over his career.

Passionate, inspired, head chef, Tom Mackley has also spent his professional career as chef of restaurants on the West (including the the famous "Lola" in Seattle) and East Coasts, and at restaurants whose maxims are using the freshest *local*

ingredients, and crafting menus that pair with superior beers and ales.



While many of the menu items have been placed on the menu so as to compliment the brewery's ales and beers, there's quite a variety of other dishes. Many standards are on the menu, like a simple green salad, fish and chips, grilled cheese, grilled pork loin, pan seared scallops, chicken wings, burgers. etc. There are some rather uncommon or rare selections.

The **Marinated Beet Salad** has whipped ricotta, arugula, shallots, aged Sherry vinegar and pistachios. There's a **Sweet Potato and Apple Soup** with Harissa spice, corn nuts and mint. **Cornmeal Fried Oysters** – six, plump Virginica oysters deep fried and served with green garlic Ranch dressing. **Beer Steamed Mussels or Littlenecks** with linguica, spring onion, olive oil, served with fries. **Beer Brined Chicken Breast** with Granny Smith apples and pale ale mustard. Pan roasted Skate filet, fresh Cavatelli pasta, grilled mushrooms and grits, salt cod chowder, Carolina Gold seafood rice, and more round out the menu, which you can see in all its glory [here](#)

But, beer. Some of you came to find out about the beer. What is the beer being served at the brewery like? What inspires the brewmaster? Brewing for most of his adult life, award-winning brewmaster Scott Brunelle describes what he likes: "...ales that are perfectly balanced, Pilsners that sparkle, American lagers that taste crisp and clean, stouts that are rich and complex. I prefer IPAs, but appreciate all the traditional beer types so long as they're done correctly. I'm a sucker for tradition so I like a lot of the classic styles."

You can find out about the awards he has won, his background as an original board member of the Massachusetts Brewers Guild, member of the Master Brewers Association of America, more on his bio page.

Sound like a place you'd like to work for? **Moby Dick Brewing Com. is hiring** mobydickbrewing.com/ for passionate cooks, prep cooks and hardworking dishwashers. You can fill out an application online here Furthermore, you can get more info on the brewery, staff, investors, fare, read the blog, sign up for the newsletter, even shop online, on their website.



New Bedford now has its own brewery representing the city and beyond it. Someday people in other cities may be able to sip Moby Dick beer and ale, but only we will be able to sip it at the place it was brewed! The staff at Moby Dick have experienced backgrounds, are inspired to do something special in terms of brewing and fare. Cleland and Brunelle have worked together at Rock Bottom Brewery and have developed a synergy based a shared passion. You get a real sense that these guys are doing the only thing they could dream of doing.

They are sure to become rock stars here in the city.

Moby Dick Brewing Co.

16 South Water St.

New Bedford, Massachusetts

Phone: 774-202-6961

Sunday-Thursday: 11:00am-10:00pm

Friday & Saturday: 11:00am-11:00pm

Website: mobydickbrewing.com/

Facebook: facebook.com/mobydickbrewing/

Twitter: twitter.com/mobydickbrewing



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