



SCHULTHEIS' CARRIAGE HOUSE RESTAURANT



Route 29
East Greenville, PA
215.679.7700
www.schultheiscarriagehouse.com



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Cover photo by Olaf Starorpinski
Photography by Paul S. Bartholomew

There may not be eight million country inns and taverns in northern New Jersey and eastern Pennsylvania, but as you travel the two-lane blacktops that criss-cross our region you can't help but wonder at the seemingly endless supply of 200-year-old watering holes that you encounter along the way. They nestle right up against the roadsides, squat at every crossroads, face every village square. They are dilapidated or in good repair, modified beyond recognition, or lovingly restored.

Stories to Tell

To support such a plethora of taverns and restaurants, you might suppose that all of the men in Colonial times were tipplers and none of the women could cook. While I am reasonably certain that's not the case, I'm just as certain that, like those who lived in the Naked City, each of those country inns has a story to tell. Such is the case, at least in modern times, with Schultheis' Carriage House Restaurant on Route 29 in East Greenville.

Known in mid-twentieth century as the Olde Millside Inn, the 250-year-old structure was family-operated for over 30 years, a favorite of the locals. But time, a family tragedy, and indifference set in. After a fallow period, the structure housed the relatively short-lived, Mediterranean/Tuscan, upscale Campagna. Eventually, that effort failed as well.

Enter Bob and Donna Schultheis. By pure coincidence, both began their careers in food services working as teenagers in Chinese restaurants. They eventually met and married. They bounced around from restaurant to restaurant, sometimes separately and sometimes as a team, raised their kids and, as their youngest was about to complete college, decided that the time was right to go out on their own. They bought the building that was to become The Carriage House at a distressed price and worked from 8:00 a.m. to 2:00 a.m. daily, filling seven 12-yard dumpsters in the

process. They hung dry wall, spackled, and painted, and about three years ago they opened. They've been giving tours to families who've spent a generation or two thinking of the building as "their" restaurant ever since.

The wooden floors, exposed beams in the bar, crisp linens, and tasteful window treatments conspire to give The Carriage House that refined, country inn atmosphere that Cathey and I enjoy so well. On a quiet Wednesday night we were led to the cozy porch (obviously an add-on but well-integrated), a small room with two tables for four and two for two. There's a relaxed feel to the place, encouraged by a young, eager wait staff.



They've Got the Schnitzel

The menu is an eclectic mix of Tyrolean, Mediterranean, and American fare. Schlemmer Schnitten and Weiner Schnitzel reside next to Veal Saltimbocca and Shrimp Provencale cuddled up close to Snapper Soup and Pork Chops Mesquite.

Cathey chose the Gravlox with lemon sauce, capers, and vinaigrette to begin. Imagine her surprise when it appeared with tomato slices, sweet gherkins, and olives! (Chef and owner Bob blamed the confusion on an "overly festive" staffer.) My smooth Beer-Battered Brie came encased in a light dough and accompanied by house fruit sauce.

Our salads came with crunchy, fresh greens, Cathey's dressed with creamy gorgonzola and mine with toasted garlic.

My balsamic-marinated Grilled Lamb Chops with porcini demi-glace was both juicy and crisp—the way I like it. Cathey's Veal Shittake featured lump crab meat and a sherried cream sauce; sweet. The sides, a warm German potato salad and broccoli, were satisfactory.

Cathey surprised me by opting for dessert. She was intrigued by the Panna Cotto (Italian for 'cooked cream'), an option for diabetics, prepared with Splenda®. It came covered in blackberries, creamy with a citrus kick, and Cathey was thoroughly satisfied. My Chocolate Hazelnut Torte was dabbed with whipped cream and topped with berries, as it should be.

With a bottle of Chilean red and a generous tip, the meal totaled \$100.00.

When the other party on the porch learned that Cathey and I were there for this review, they made certain we knew that they'd come to the Olde Millside for the schnitzel for years and were pleased to learn that Carriage House schnitzel was just as good. I guess if you've got the schnitzel, you've got it all.

— ira faro

