

# Best bet for Southern barbecue is in Beacon

**A** girlfriend and I recently spent a wonderful day exploring Main Street in Beacon visiting local stores, antique shops, candle shops and art galleries. After a fun-filled day of window shopping (and stopping in to browse), we decided to take a break for a bite to eat.

As we approached The Piggy Bank on Main Street, the amazing aroma of barbecue drew us to its doors, so we stepped inside. Upon entering the restaurant we were greeted at the door by a smiling hostess, who gave us a choice of enjoying our meal inside the restaurant or out on the covered patio.

The restaurant did have spacious outdoor seating available, but we opted for indoor dining. The large open room – which was once a bank – has several wooden tables of various sizes to accommodate any number of guests, as well as tables with benches lining two walls. Ceiling fans that look like giant leaves spin gently overhead.

The setup is simple and clean, with the bar right off of the open kitchen. Behind the bar is what was once the bank's vault. It's now the six-year-old restaurant's wine 'cellar'.

Our waitress came over to us right away with menus and took our orders for beverages. The lengthy menu was all about home cooking. There were so many choices, and all reasonably priced. For appetizers we could choose from fried okra, spicy garlic shrimp, buffalo calamari,



**Steppin' Out**

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**The Piggy Bank**  
448 Main St.  
Beacon  
845-838-0028  
piggybank  
restaurant.com  
\$3.95-\$20.95

BBQ chicken wings and more. We settled on the home-style chili.

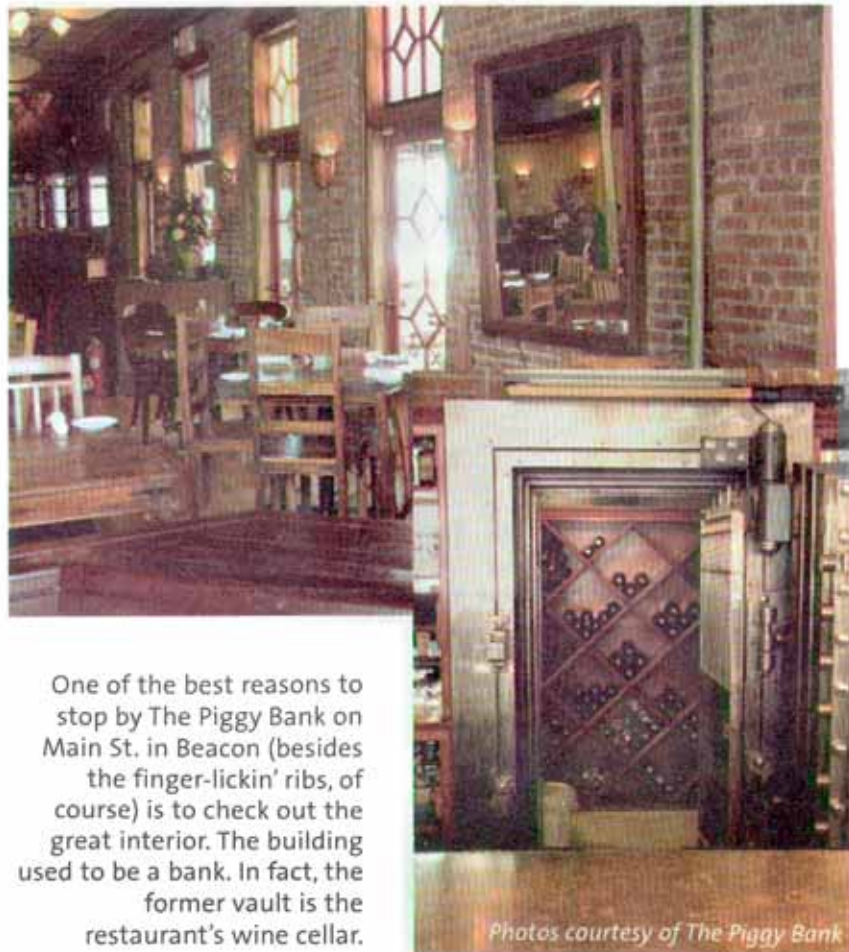
We also scanned all the wonderful salads on the menu – including an interesting goat cheese salad, pulled pork salad, Portobello spinach salad and even a smoked duck salad. A variety of sandwiches sounded just as delicious, from Carolina pork to a BBQ pork melt, Cajun chicken to chicken Swiss, and several tempting specialty burgers.

The vegetarian doesn't have to worry – there's plenty to satisfy your hunger. How about the homemade back bean burger topped with fresh greens, red onion and tomato, the New Orleans-style Portobello po'boy, hearty vegetarian chili or a veggie platter of your choosing.

Entrees ranged from spicy ribs, BBQ chicken and combination platters of both. Of course, there's also steak (sirloin, ribeye and black Angus), fried catfish, and a flavorful kielbasa.

I opted for the sampler entrée which included a pulled pork portion, a ¼ rack of ribs, and ¼ chicken, served with my choice of a side dish (collard greens and beans & rice), while my friend chose the Bourbon Chicken with rice pilaf.

While we waited for our food, we were served plates of mouth-watering cornbread, which we had replenished along with our drinks. Once our food was served I couldn't decide what to eat first. I started with the ribs (mmmm-scrumptious) and then tried the chicken which was



One of the best reasons to stop by The Piggy Bank on Main St. in Beacon (besides the finger-lickin' ribs, of course) is to check out the great interior. The building used to be a bank. In fact, the former vault is the restaurant's wine cellar.

*Photos courtesy of The Piggy Bank*

excellent. It was good to finally have real barbecue that tasted like it was cooked on the grill.

I tried the collard greens which had a nice spicy bite to them, but the beans and rice they were a bit too spicy for my taste. Then I dove into the pulled pork which was nicely seasoned.

My friend enjoyed her Bourbon chicken, rice and green beans. She offered me a chance to taste her chicken and rice pilaf (I never turn down the chance to indulge in someone else's fare). The chicken was great, and her rice pilaf was rich in herbs, smooth and buttery.

Our waitress was very attentive to inquire when we need a refill, or another serving of cornbread. Although I felt that I had eaten enough for two people, I still had

food left on my plate to take home in a doggy bag.

For dessert I couldn't pass up the opportunity to have a piece of chocolate Mississippi mud pie. I managed to eat only half of my dessert, which was incredible layers of chocolate with a fudge-like center, drizzled with chocolate and topped with whipped cream. After satisfying my desire for chocolate, I added the other half of my pie to my carryout container to enjoy later.

Upon leaving we wanted to take a picture to mark the occasion. No sooner had we taken out our camera when a nice gentleman working there offered to take it for us. I can't remember the last time I went out to eat where the staff and the food were both fantastic.