

Dining

At Table: A Hot Day's Pint or Three

A sip of brew and a pastrami sandwich make the People's Pint your neighborhood hangout, wherever your neighborhood is.

By Sara Franklin

Comments (0) Thursday, July 31, 2008

The People's Pint

24 Federal Street, Greenfield

413-773-0333

Open daily 4-p.m. to "around midnight"; breakfast Sat. 9 a.m.-1 p.m.

Entrees \$5.95-\$13.50



Sara Franklin photo

When a recent heat wave brought sticky 90 degree temperatures to the Valley on a weekend, I wanted nothing more than to nestle into a dark, cool bar and sip my way through the blistering hours.

I drove up to Greenfield to spend a lazy Saturday afternoon tooling around and then meet some friends, but quickly decided it was just too hot. Even at five in the afternoon, the People's Pint was already filling. Wilted from strolling the hazy sidewalks, my companion and I quickly ordered drinks and a snack to hold us over until our friends arrived.

I started with a Shandy, a mix of lemonade with the brewery's own Sprocket Kolsch (a light beer akin to German lagers). The pint was perfectly refreshing, not too sweet and with a hint of crispness to remind me my drink was no virgin. My companion went for the Irish Red Ale, a darker, more vivacious brew. In the hot afternoon, the beers went straight to our head until we had a chance to mollify their effects with the daily sausage plate, Thai curry.

A fat link filled with ground pork and chicken burst forth with strong and fresh kicks of cilantro, garlic, ginger, and a curry sauce made from fish sauce, clam juice and coconut milk. The flavor was outstanding and complemented our beverages flawlessly, but proved difficult to eat as the meat crumbled out of the casing under the pressure of the knife. A structural flaw couldn't stop us, though, as we dipped our forks into the sweet chili sauce and munched through the spicy kim chi (from Real Pickles) and hunks of El Jardin bread.

When the rest of our party appeared, we had nearly drained our first round and were getting hungry again. Soon our table was covered with full glasses and overflowing plates.

The pickled eggs reminded me that more restaurants and bars should be bringing back this classic bar snack. Soured a bit from a vinegary brine, the eggs screamed to be served at summer picnics, surrounded by slices of spicy white onions and glorious in their simplicity.

My shredded pork with pinto bean enchiladas, which promised a spicy chipotle kick, elicited such comments from the table as "Someone must've unscrewed the hot sauce cap by mistake." We all pushed aside the dense casserole, layered with Monterey jack and corn tortillas, in favor of the flavorful salad which sidled up to it, nicely garnished with a peanut lime dressing. From there, however, the entrees perked up. Cold peanut noodles were perfectly al-dente and proved an excellent choice on a hot day.

For me, a New York native and a snob about my City foods, the house-made pastrami sandwich was a pleasant surprise. Slices of tender and well spiced pastrami were tucked between soft buns and topped with understated Swiss cheese. The meat was sliced too thick for my New Yorker taste, but the flavor was so reminiscent of Katz's Deli and other famed sandwich spots that I left

Find it Here:

Search form with fields for keyword search, search restaurant by town, and search by cuisine.

Menus & More

The Sierra Grille

Sierra Grille was voted one of the top 2 Best New Restaurants in the Valley for 2007 by readers of the...

Caminito Argentinean Steakhouse

True Buenos Aries Style in Northampton

SouperBowl

Nestled in the heart of downtown Amherst is family owned and repeat Best Of winner Souper Bowl. Known...

Roadhouse Cafe

The menu may look familiar, with eggs benedict, crispy bacon, plate-sized blueberry flapjacks and golden...

<< Previous | Next >>

Print

Email

RSS feed

SHARE icons



At Table: Tough Tude, Great Food

At The Dirty Truth, the food isn't just a footnote to the drink.

By Sara Franklin 08/21/2008

Frying Eggs, Flipping Flapjacks

They'll serve you breakfast your way at the Roadhouse.

By Sara Franklin 08/14/2008

At Table: Fish and Chips, Ahoy!

Advertisement for 'TWIST' event at Northampton Center for the Arts, Sept. 5th - 6th, with website twistfair.com.

off making condescending comments to enjoy it.

A big scoop of homemade cole slaw was a surprisingly tasty accompaniment, crisp, colorful, and not overdressed. The roasted rosemary potatoes, however, disappointed with their desiccated chewiness and lack of flavor.

The pulled pork sandwich was full of sweet barbecue sauce and tender shreds of meat. Young local asparagus was grilled to a bright, tender green and well (if a bit over-) salted.

Plate after plate was washed down by consistently excellent beers ranging from the pleasantly hoppy IPA to the girthy Helles Bock Lager. The People's Pint is the kind of place where you want to spend one evening after another—casual, without ego, and with a neighborly draw that had us considering a return the next night.

Calimari, brown bread, and well-fried haddock keep an uneven dinner on course.

By Sara Franklin  
08/07/2008

---

**[At Table: A Hot Day's Pint or Three](#)**

A sip of brew and a pastrami sandwich make the People's Pint your neighborhood hangout, wherever your neighborhood is.

By Sara Franklin  
07/31/2008

---

**[At Table: Not for the Faint of Heart](#)**

Chef Wayne's passion for cooking delivers flavor and heat, and hefty portions ensure that the resonance isn't missed.

By Sara Franklin  
07/23/2008

---

**[Coffee and...](#)**

Esselon Cafe pampers Route 9 commuters with stylish, flavorful food and delicious specialty coffees.

By Sara Franklin  
07/16/2008

---

**[Pork Rib Paradise](#)**

Don't let the summer pass without a trip to Bub's

By Sara Franklin  
07/09/2008

---

**[At Table: Simplicity Shines](#)**

A quiet mastery defines the cuisine at Allium.

By Sara Franklin  
07/03/2008

---

---

[The Valley Advocate](#) | [Contact Us](#)

[Hartford Advocate](#) | [Fairfield County Weekly](#) | [New Haven Advocate](#) |

Copyright © 2008 by The Valley Advocate.