



Beerdmore

Ardmore's no longer a lost cause for beer drinkers. A craft-minded shop and café are quenching a deep thirst that developed over a far-too-lengthy drought.

By Mike Madaio

Not too long ago, and certainly more recently than I care to remember, drinking beer at a bar in Ardmore basically boiled down to a single option: 50-cent happy-hour drafts at Brownies—chasing some of the worst pizza ever made, even if it was free.

That's changed dramatically, though. With the arrival of The Tired Hands Brewing Company Café and The Beer Shoppe, beer geeks are

practically flocking or, more accurately, strolling at a very leisurely pace to Ardmore.

Opened by restaurateur Peter Vitale, The Beer Shoppe, located in the Ardmore Plaza, is the Main Line's first true bottle shop. Because Pennsylvania law requires beer stores to sell by the case, The Beer Shoppe technically operates as a restaurant, which enables it to sell by the bottle and the six-pack.

TIRED HANDS CO-OWNERS JULIE FOSTER AND JEAN BROILLET IV, PICTURED AT THEIR ARDMORE CAFÉ.

Chicago-style hot dogs and spicy sausages are served in the back of the shop at a counter where a few taps also reside. (Growler fills are imminent, hopefully.) The crux of The Beer Shoppe, though, is craft beer. And there are coolers and shelves filled with a well-edited inventory of local, national and international brewers.

The awe over the opening of such a place is admittedly specific to us sheltered Pennsylvanians. The Tired Hands Café, on the other hand, would likely draw attention anywhere. Taking care not to allow his new venture to fall victim to the brew-pub stereotype, Tired Hands co-owner and head brewer Jean Broillet IV is aiming for a far more personal experience in which the beer, not surprisingly, dictates the tone.

Broillet has developed Tired Hands in the mold of the Belgian and French farmhouse brewers, creating beer in small batches, 12 kegs at a time, and often riffing off of local, seasonal ingredients. The Lil' Lady is brewed with Pennsylvania wildflower honey, jasmine and Keemun tea. The Undertow is a black blueberry *saison* made with dark-roasted wheat malt and local blueberries.

The menu is limited but thoughtful: A variety of cheeses, cured meats, pickles and panini, among a few other snacks. All are served with house-baked bread and a smattering of gourmet delicacies, such as a fig-date compote and a spicy cherry-date Dijon mustard. The mustard also stars in the mouthwatering Goopy Gobbler, a panini that features pulled, smoked turkey breast, local cheddar and caramelized shallots.

And here we were led to believe that crappy, free pizza goes best with beer.

The Beer Shoppe, 44 Greenfield Avenue, Ardmore, 484-416-3594. **The Tired Hands Brewing Company Café**, 16 Ardmore Avenue, Ardmore, www.tiredhands.com.

4 Beers That'll Grow Hair on Your Chest

As the days grow shorter, light summer ales and wheat beers fade from the shelves, replaced by more robust Oktoberfest maerzens and pumpkin and harvest ales. Stock your tailgating coolers with these four regional brews and you may consider watching the game from the car. —MM



Dominion Oktoberfest

Dover, Delaware
One of the best American maerzens (think dark and strong). Tastes malty. And goes down smooth.



Erie Fallenbock

Erie, Pennsylvania
A *doppelbock* (even stronger than a *bock* and meal-in-a-glass thick) that's chockfull of roasted toffee and caramel-scented malt.



Sixpoint Autumnation

Brooklyn, New York
This well-balanced beer is a mash-up of two signature fall flavors, pumpkin ale and fresh (wet) hopped ale.



Weyerbacher Imperial Pumpkin Ale

Easton, Pennsylvania
Stout and hearty, it tastes and drinks like a thick wedge of pumpkin pie.