

# Mollyz Diner definitely out of ordinary

**E**VERYBODY needs a place to go where they can feel comfortable. Personally, I like the atmosphere at the Midtown, where in my everyday uniform of jeans and a golf shirt I fit right in. On the other hand, on Saturday afternoon the two guys who walked into Mollyz Diner hand in hand, one in them in mid-calf soft white leather boots with silver bells on them, didn't look a bit out of place.

In fact, we found the atmosphere at Mollyz, on Gottingen Street, so, um, interesting that we ate there twice this week.

But back to Saturday, when Kath and I stopped in at Mollyz on the way home from basketball. The diner opened a bit more than six months ago and has generated quite a buzz. Mollyz is gaily decorated in vibrant colours, and we were greeted by an ebullient server who hummed along with the show tunes playing on the stereo as he moved from table to table.

There are lots of diner standards on the menu — club sandwich, chili and seven different burgers — but there's more ambitious fare as well: Moroccan penne, pasta primavera and Baja beef.

We ordered an appetizer of sweet potato fries and two wraps, the chicken club and Thai chicken. If I had never had sweet potato fries before I probably would have thought more of these, but they aren't nearly as good as the version at Trinity, for example, and they're served with a spicy but cloying sauce. We both had half of each wrap and the chicken club wrap was a hit, with lots of chicken breast and bacon topped with a tasty combina-

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tion of mayonnaise and barbecue sauce in a very fresh, warm wrap. The Thai wrap also had a generous serving of chicken but wasn't as popular, as it included the same sauce that comes with the fries. And it was cold, though intentionally so.

Our supper came to \$36, including pop, appetizer, tax and tip.

The next morning we were back for the all-you-can-eat brunch, this time with BJ, who takes the term "all you can eat" as a challenge.

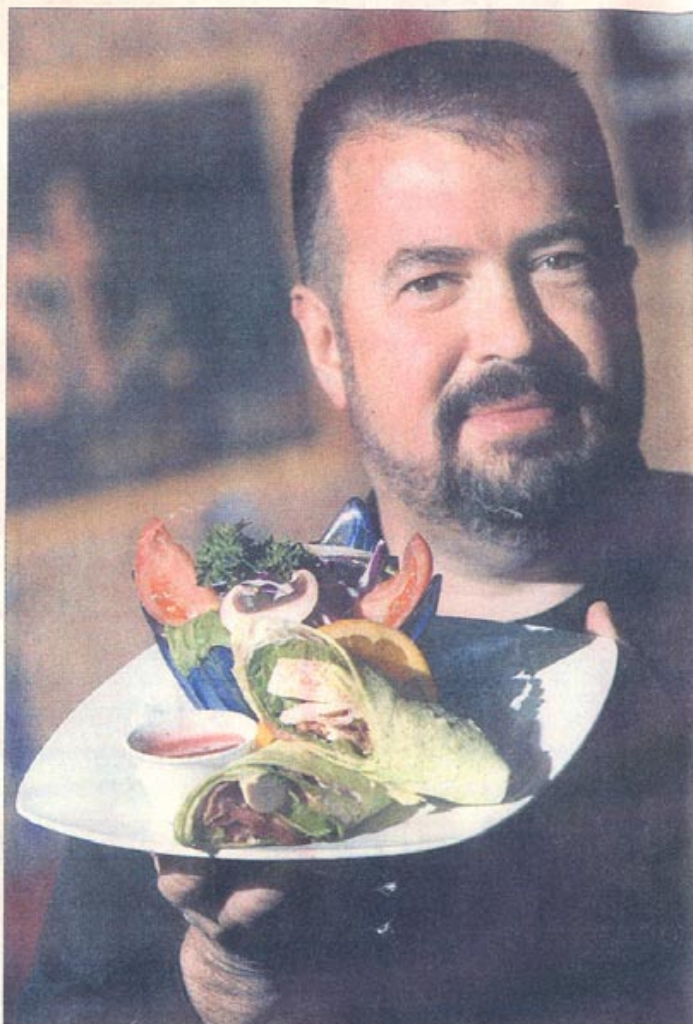
The space that is home to Mollyz is a bit cramped at busy times and brunch is busy, justifiably so.

The brunch includes salad, muffins, soup and chafing dishes that hold standards like hash browns, scrambled eggs, sausage, bacon and french toast, in addition to a hot pasta dish, mussels and homemade beans that are excellent despite being vegetarian.

The dishes of food are on the counter, high enough that a child or short adult can't see into them.

Tea is served in an old-fashioned silver pot that comes to the table on a silver tray. Very nice.

There's no great skill involved in preparing french toast or bacon, but all the brunch items were fresh and



Doug Melanson, co-owner of Mollyz Diner, shows off a chicken club wrap with a side of Mollyz house salad. Mollyz is on Gottingen Street, near the Centennial Pool.

(ERIC WYNNNE / Staff)

hot, which is about all you can ask. The beans were especially good, as were the homemade maraschino cherry muffins.

A CD of songs sung by Billie Holiday, Dinah Washington and Etta James provided perfect Sunday-morning music.

Brunch at Mollyz is \$9.96, which I consider a real bargain. One of the restaurant's trademarks is to deliver your bill in a (never worn) woman's white shoe, on which you are invited to write a comment. Our shoe had several enthusiastic comments written on it but one included a profanity as an adjective, one of the big profanities, and shouldn't have been given to a table where a family was sitting. That's my only complaint and it won't keep me from returning to Mollyz, even if I don't have any white boots.