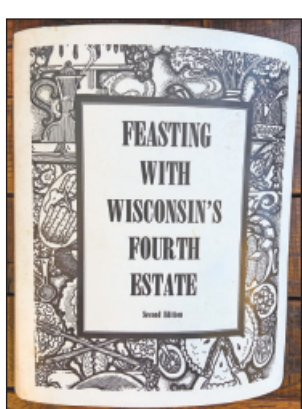


## Children's menus that



Katie Rohman / [krohman@duluthnews.com](mailto:krohman@duluthnews.com)  
The Wisconsin Newspaper Association Foundation's 1982 cookbook.

### Does it vegan? No, it does not

You can't veganize everything. More specifically, some food is a better vegan substitute than others. Take for example the stomach-turning blob-dish I created over the weekend. So, I selected the recipe, Fancy Egg Scramble, in an attempt to veganize a traditional example of Wisconsin home cooking instead of my runner-up choice, a Tater Tot hotdish from a Minnesota cookbook. The scramble called for 12 eggs, over 6 tablespoons of butter, a cup of Canadian bacon, 2 1/4 cups of bread crumbs, a can of mushrooms, a quarter-cup of scallions and a recipe for cheese sauce (yet more butter, seasoning and "shredded process American cheese").



KATIE ROHMAN

This recipe was plucked from "Feasting with Wisconsin's Fourth Estate, Second Edition," a cookbook I picked up at a used bookstore in Duluth. Published by the Wisconsin Newspaper Association Foundation in 1982, the book included recipes

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# RISE TO THE TOP

**TOP:** The children's bento box at At Sara's Table Chester Creek Cafe: Chocolate elephant cookie, grape skewers, cucumber flower, ranch dressing and Yker Acres "octopus" hot dog over rice.

**RIGHT:** At Sara's Table Chester Creek Cafe line cook Jeremy Barany plates a children's bento box recently at the restaurant.

Photos by Jana Hollingsworth / For the News Tribune



Emoji cookies, French toast for dinner and broccoli are some of the ways area restaurants cater to their *smallest customers*

By **Jana Hollingsworth**  
For the News Tribune

From an octopus-shaped hot dog to house-made fruit roll-ups, At Sara's Table Chester Creek Cafe doesn't mess around when it comes to serving kids. "I know from experience that if a child has fun things to do at the table and an actual meal to look forward to, they can be engaged and love their dining experiences as much as their parents," said executive chef Jillian Forte. Chester Creek Cafe is one of many area restaurants that doesn't overlook its littlest customers. Dining out with kids under a certain age is hard enough. Here are a few places that make an extra effort, whether it's using top-tier ingredients, offering fruits and vegetables and a wider range of choices, or providing toys and games to keep kids from screens and utter boredom.

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### THINGS WE LIKE

## Sir Benedict's Hot Chips a clever take on nachos

By **Christa Lawler**  
[clawler@duluthnews.com](mailto:clawler@duluthnews.com)

By strict definition, the Hot Chips appetizer at Sir Benedict's isn't technically nacho-nachos. The base layer is kettle chips, not tortilla chips, and the top is drizzled with creme fraiche — which isn't completely unheard of in the various incarnations of the Tex-Mex standard, but not nearly as obvious as its close kin, sour cream.

**Sir Benedict's Tavern on the Lake**  
805 E. Superior St.  
[sirbens.com](http://sirbens.com)

There is nothing that resembles a pepper or tomato, and the chosen plant-based food isn't a popular one unless there is blue cheese or a Bloody Mary nearby. But, for the sake of convenience, this acts

enough like nachos to call it nachos. Truth: my curiosity about Hot Chips is the reason I picked Sir Benedict's for lunch that day. It's a mound of spicy-seasoned kettle chips topped with a pick-at-able, finger-licking mix: half-moons of crunchy celery, candied bacon that is more candied than bacon, the thick trails of herb-flecked creme fraiche. It's a relatively

new addition to the chalkboard menu at the shop best known for its soup, sandwiches and hot ticket patio. This isn't an obvious combo, or even something you would think of to crave, but here it is (and then, suddenly, here it isn't). But it hits all the marks: sweet, salty, sour — and it retains its crunch. Hot Chips is fun, and it's flavorful; it's cleaner to pick at than nacho-nachos.



Christa Lawler / [clawler@duluthnews.com](mailto:clawler@duluthnews.com)  
Hot Chip at Sir Benedict's Tavern on the Lake.

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