

{ 365 dining: 2 New Diggings Destinations }



New Diggings General Store & Inn

2944 County Road W, New Diggings, WI 53803
608-965-3231 • www.NewDiggings.com

HOURS: Thu-Fri, 3 pm - Close
Sat: Noon - 2:30 am, Sun: Noon - 10 pm

ATMOSPHERE: Early 1800's Bar & Grill

NOISE LEVEL: Party Time

RECOMMENDATIONS: BBQ Pulled Pork Sandwich, Angus Burger, Seafood Combo, Chicken Fingers, Pizza, Pick 4 Appetizers

LIQUOR: Beer, Wine, Margaritas & Malt Beverages

PRICE RANGE: \$3.00 - \$11.00

RESERVATIONS: No

PAYMENT OPTIONS: Cash, Check, Visa or MC

KIDS POLICY: Welcome, No high chairs or boosters

CATERING: Yes, Especially for on premises parties

TAKE OUT: Yes, **DELIVERY:** No

PARKING: Two Large Private Lots

Anton's Saloon

26320 County Road W, New Diggings, WI 53803
608-965-4881

HOURS: Thu - Sun, 12:00 pm - Close

ATMOSPHERE: Early 1800's Bar & Grill

NOISE LEVEL: Party Time

RECOMMENDATIONS: Half Pound Macho Burger, Thursday Tacos, Week-end Chili Dogs, All of Donna's homemade desserts

LIQUOR SERVICE: Beer, Wine, Wine Coolers

PRICE RANGE: \$1.50 - \$6.50

RESERVATIONS: No

PAYMENT OPTIONS: Cash Only

KIDS POLICY: Welcome, High Chair & Booster

CATERING: No, **TAKE OUT:** Yes **DELIVERY:** No

PARKING: Large Private Lot



NEW DIGGINGS GENERAL STORE & INN & ANTON'S SALOON

by Rich Belmont

Vintage Torque Fest will take place at the Route 61 Drive-In the last week-end in April. So you can bet there will be a lot of car and motorcycle enthusiasts visiting Dubuque for a few days. There will be vintage style Hot Rod and motorcycle fans for sure and also motorcycle, classic car and even Corvette clubs coming to visit.

These people always know where to go to have a good time. So no doubt some of them will cruise over to New Diggings, Wisconsin. And we should follow along with them. When we arrive it's as if we stepped back in time about 150 years and driven into an old mining town.



New Diggings General Store & Inn sets on a foundation that was a General Store in 1844. The current building was built in 1890 and was a bar and grocery downstairs and bordello upstairs until the Prohibition Era.



Right across the street is Anton's Saloon. The building was a General Store for over 100 years and became a bar in the mid 1980's. It burned down in 1989, and was rebuilt with lumber from old barns in the area. You can read more about the history of both of these historic sites in Mike Ironside's interesting article published in the August 5, 2010 issue of this paper. For most of us, though, we just need to know how to get there and it is real simple.

Take Highway 151 North into Wisconsin, and turn East at Exit 1 onto Highway 11. At Hazel Green continue straight onto County Road W until you almost run right into both locations in New Diggings. The trip from downtown Dubuque is about 20 miles and only takes about 30 minutes along a beautiful scenic route just made for country cruising.

Your destination is definitely all about great music and parties. The food is quite impressive too. New Diggings General Store owners Lou Uran, and his wife, Kelli Kerrigan have a knack for booking awesome bands. They also have a talent for continually improving their menu. Take for example Kelli's soon to be



famous house specialty and my favorite, the homemade BBQ Pulled Pork Sandwich (pictured above). Kelli prefers the upper pork shoulder called Boston Butt. This name refers to a way of slicing the pork first used in Boston over 100 years ago. I'll bet you didn't know this cut has nothing to do with a pig's butt either! Actually, a butt was a type of cask or barrel that was used to store the meat. So anyway, Kelli roasts the Boston Butt for 6 to 8 hours and then adds her own BBQ sauce.

The sauce is special because only freshly ground spices are used. Kelli blooms the spices first. The technique requires her to first heat the spices in oil in order to release and amplify their flavors. Then she adds peppers and other secret ingredients in turn bringing out the full flavor of the hand pulled pork.



Some other tasty menu items include the burgers made from 100% Black Angus Beef. Also, the Sea Food Combo with Cod, Shrimp and Clam Strips is superb. I found the clam to be particularly delicious. This Sea Food basket and the Fish & Chips Catfish breaded with a cornmeal crust are especially popular during Lent.

The new menu has 15 appetizers. They are all delectable but the standouts are the Jalapeno Mini Tacos, Sweet Potato Tater Tots, Clam Strips,



French Fried Green Beans and Mac and Cheese Bites. The best way to enjoy these is to order a 3 or 4 item mix or match basket.



There are also 11 pizzas on the menu. They are not frozen because they are made fresh and delivered regularly by Bullet's and Bonnie's Restaurant in Monroe, WI. The Spicy Chicken Fingers, Chicken Drumsticks and Fried Chicken Dinners are all terrific. If you like spicy chicken try splashing on Frank's Red Hot Original Cayenne Pepper Sauce. The label means what it says so try just a few drops first!

With all this good food you will need some drinks to wash it down. Lou has you covered with 45 bottled beers to choose from. For something different ask him to make you a Margarita made from La Quinta Agave Wine. It's delicious and quite unusual.

You will want to have another when you come out for the 6th Annual New Diggings Music Festival August 12 to 14. Did I mention New Diggings General Store is also an Inn? There are 5 country furnished rooms so you can arrange to stay overnight. This is a great way to party all night and drive home in daylight so you get to see the scenic countryside.

Right across the street is Anton's Saloon. Owners Bob and Donna Anton have been entertaining the local celebrities, bikers and cruisers for over 13 years. They have a large number of bottle beers in stock and several on tap including Samuel Adams, Heineken, Guinness and Amber Bock.



Their menu is purposely designed to be short and sweet. There are four very large sandwiches. They are the Half-Pound Macho Burger (pictured bottom center), the Brat Sandwich consisting of two quarter pound bratwurst patties, the Grilled, Boneless Chicken with Wundoes Spice Blend from Platteville, WI, and the Shaved Smoked Ham with your choice of Swiss or American cheese. All these include cheese, lettuce, tomato, onion and pickles. The fresh meats for these sandwiches are supplied by Weber Meats in Cuba City, WI. So you know they are all amazingly delicious. There is also Taco Thursday and Chili Dogs made with Nathan's Famous Original Coney Island Hot Dogs on week-ends.



Many of the regulars just come for dessert. They are all made right on the premises and are always freshly baked. You never know what you are going to find but on my last visit there were 8 sweets to choose from: apple pie, peach crisp, chocolate peanut butter silk pie, turtle brownie sundae and turtle, cherry or caramel pecan cheesecake.



I highly recommend you plan a week-end drive to New Diggings. You will have a great time, I guarantee it!