

Maxwell's On Main

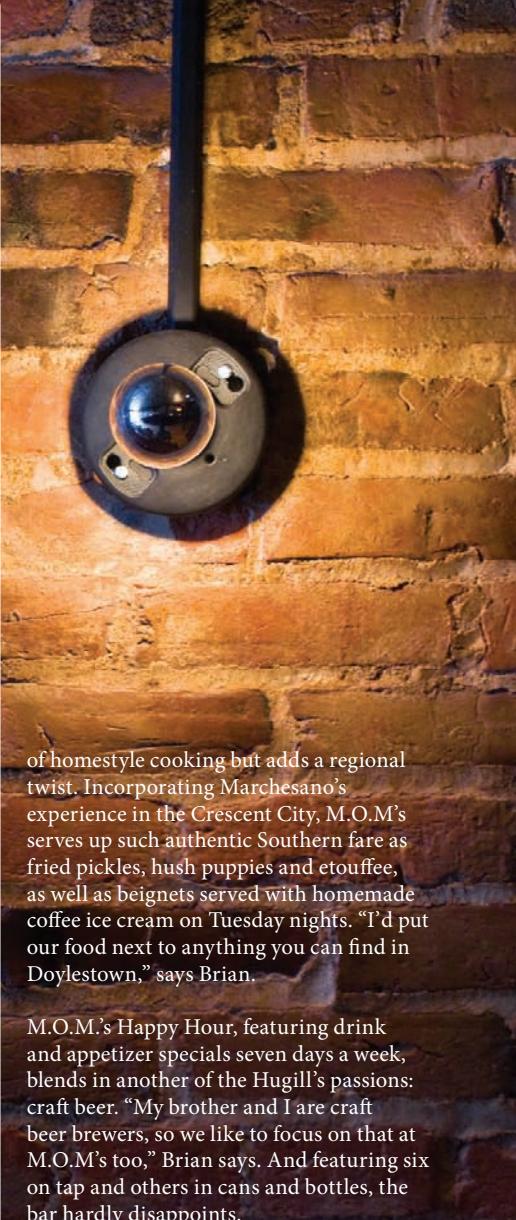
Good Times, Great Food and the Ghosts are Back

You might say Brian and Nathan Hugill were weaned on a spatula. Growing up in Buffalo, N.Y., the brothers clocked a lot of hours working in their father's restaurant and developing a passion for all things culinary. Now, as the new owners of Maxwell's on Main – or M.O.M's for short – located at 37 North Main St. in Doylestown, the Hugills have brought their flare for providing good times and great food from their western New York roots to Bucks County.

Prior to landing in the area, the brothers forged their own paths during their college years. And while they were separated by geography, they were together in spirit, both planning to one day follow in their father's footsteps. After reconnecting in Manhattan, the Hugills, along with two friends, opened two restaurants: the Grape and Grain, a wine bar featuring tapas-style plates, and Against the Grain, an homage to their love of craft beers. But when Nathan's wife landed a job outside the city seven years ago, he and his wife settled in Bucks County. Brian eventually followed.

Recalling his excitement from his first tour of M.O.M.'s, which stood vacant for nearly a year after Rare, the former occupant, folded, Brian was astounded at the space he had to work with. "I couldn't help but think this place was like the Titanic," he muses, on how it was a drastic departure from their former space-starved environs of New York City. "Then we walked into the kitchen and I said, 'We have to call Bob.'" Enter Executive Chef Robert Marchesano. An associate of the Hugills from their Manhattan days, Marchesano also cut his culinary teeth during stints in San Francisco, Chicago and New Orleans.

Marchesano and the Hugills set about designing a menu that plays on the theme



of homestyle cooking but adds a regional twist. Incorporating Marchesano's experience in the Crescent City, M.O.M's serves up such authentic Southern fare as fried pickles, hush puppies and etouffee, as well as beignets served with homemade coffee ice cream on Tuesday nights. "I'd put our food next to anything you can find in Doylestown," says Brian.

M.O.M.'s Happy Hour, featuring drink and appetizer specials seven days a week, blends in another of the Hugill's passions: craft beer. "My brother and I are craft beer brewers, so we like to focus on that at M.O.M's too," Brian says. And featuring six on tap and others in cans and bottles, the bar hardly disappoints.



The Hugills are also hard at work reinventing M.O.M.'s physically. The windows facing Main Street will soon be replaced by a movable façade that will provide for true sidewalk dining. "The hope is that it will emulate the type of places you see in New York or Philly," Brian says. "We're excited for the new look." The upstairs, still undergoing renovations, will soon be available for events and private parties. Brian isn't quite ready to reveal their plans for the upstairs space: but rest assured, the Hugills will certainly deliver something unique to town.

But for all the changes, sometimes a little tradition goes a long way. Ask any local about M.O.M.'s and the first thing you might hear is a story about the ghosts and supernatural goings-on within its four walls. According to legend, Rosemary, the building's resident ghost who's known to don a Blue Victorian dress, "floats" about the premises and isn't shy about making her presence known and felt. So far, Brian, who's a self-described "definite believer," has yet to come across his famous tenant or experience any of the rumored otherworldly occurrences.



Drawing on another of the old Maxwell's' trademarks, the bar is once again hosting live music. An eclectic mix of local and regional acts grace the stage a few nights a week. And even when it's not "live," the party always is. Every first Sunday of the month is "Yeah Mom," featuring reggae, dancehall and dub, while every third Sunday is home to "Stay Hungry Sundays," featuring the best in alternative and indie rock and electro beats, all hosted by DJ Mr. Milhouse.

"Doylestown is great because it really caters to and embraces the mom-and-pop-type businesses," Brian says. "We couldn't be happier to be here and be part of the greater Bucks County community. We're looking forward to making our place a favorite for years to come." **54**

M.O.M.'s will be hosting the Mid-Summer Beer Dinner on July 26 from 6:30 p.m. to 9:30 p.m., featuring five craft beers paired with a four-course meal, all for \$40. Reservations required.

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