



BUSINESS

Irish Infusion

The Quiet Man Public House



By **ABBY LUBY**

PEEKSKILL, NY -- There is a fine art to pouring beer, and aficionado and restaurateur Cathal (Chuck) McGreal can articulate, drop by drop, the chemical action as the brew leaves the spigot and cascades into the glass. McGreal is the owner of the new, expertly replicated Irish pub, the Quiet Man Public House in Peekskill.

The pub is McGreal's brain child, inspired



Cathal (Chuck) McGreal pouring Guinness.

by his love for Irish food and drink. Born and raised in Cong, Ireland, McGreal, 42, now lives just a few miles away in Cortlandt Manor. For some 20 years his specialized construction company, Hibernian Wood Design, has created high profile celebrity restaurants and bars in the New York City. The Quiet Man is his own venture to recreate a traditional Irish pub from top to bottom.

This warm, inviting bar and restaurant evokes a true Irish pub replete with deeply grained wood made from reclaimed deck boards from the battleship North Carolina, with graceful, 19th-century Irish church arches framing an array of fine aged Irish whiskey and scotch and other liquors. Lighting the bar are tawny glass lamps that add to the comfortable by classy 'hang-out' ambience; on the walls are portraits of famous Irish poets and writers (Oscar Wilde, James Joyce, George Bernard Shaw, Bob Geldof). Seating is in booths and tables; the entire restaurant accommodates about 245 patrons, including outdoor garden seating in the warm months and in front on the sidewalk.

The front face of the restaurant is a handsome, crisp black lacquer accented with golden brass.

The restaurant's eponymous name of the 1952 film starring John Wayne and Maureen O'Hara (directed by John Ford) is intoned in the décor using vintage Hollywood photographs, some never seen before, and a poster from the film. The "John Wayne" drink mixes chilled Bourbon and pineapple juice served in a martini glass. For Maureen O'Hara, its Bourbon and cranberry juice built over ice in a tall glass with a lime twist.

But for some, the best drink in the house is a full, European 20 ounce pint glass of any one of the 11 beers on tap. Which gets us back to the professional finesse of pouring beer. When McGreal ardently demonstrates filling a glass of Guinness, he gently presses the tap and angles the glass so the rich mahogany brew streams down the side of the glass and not directly to the bottom. McGreal stops short of topping off the glass to allow the beer to settle and the gases to permeate into a rising froth before filling completely. The beer, which is served at 40 degrees, is fed through a special Irish beer



McGreal at the Quiet Man bar.

pumping system, integral for the rich taste you normally don't get in American bars.

The cool thing about this pub is that you can try your own hand at pouring the perfect pint. You can reserve the "back table" – a bar height table anchored with two beer taps (one for



On tap at the Quiet Man Public House.

Guinness) where you can relinquish the frothy libations all night long, paying only for what you use. It's one of the few, if not the only 'pour your own' table in Westchester.

The lunch and dinner menu is traditionally



Cathal (Chuck) McGreal outside his Peekskill pub Quiet Man.

Irish food. "It's the food I grew up eating," says McGreal. "Traditional Irish food is slow cooked, simple and fresh. It comes from the days when farmers would put meat and vegetables in a pot and let it cook slowly all day until they came in from the fields."

The 'slow' dishes include McGreal's mother's recipe for Beef Stronganoff made with sautéed sirloin tips and an onion, a mushroom volute sauce, a touch of cream and a hint of Sherry, served over noodles. The slow cooked Shepherd's Pie is made with ground beef and lamb, carrots, onions, mushrooms and beef broth topped with mashed potatoes. Also hailing from Ireland is Fish n' Chips; the light and tasty batter uses ale, as does the Cheddar Ale Toast – an appetizer of potatoes, Dubliner Cheese and bacon with a creamy ale sauce. Stout is added to the sauce in the chili for the Irish Nachos. The Guinness mussels with garlic and toast shows up on the specials menu. Prices are moderate with entrees from \$12 to \$20, \$6 for a full "imperial" pint, \$3.25 for half a pint, \$4 for domestic bottles. The pub also has a full wine list and several bottled beers to choose from. Also on tap is Harp, Boddingtons, Smithwick's. What you don't want to miss during these freezing winter months is The Quiet Man's traditional Irish hot toddy made with whiskey, boiling water, infused with fresh lemon and cloves and a touch of sugar.

For entertainment, McGreal brings in



Pour your own table at Quiet Man.

groups that play in traditional Irish music as well as other known bands. The Quiet Man is open Tuesday to Sunday, noon to 10 p.m., the bar is open until 4 a.m.

The Quiet Man Public House
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Photos by Abby Luby and courtesy of Abby Luby Photo.

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