

500 N. Market Street
Wilmington
994-1400
www.worldcafelive.com

Hours

Full Menu: 11:30 a.m.-8:30 p.m. Mon-Thu; 11:30-9 p.m. Fri & Sat; closed Sun
Light Menu: 8:30 p.m. to close Mon-Thu; 9 p.m. to close Fri & Sat

Cuisine

Regional Americana

Dress Code

Casual

Prices

appetizers: \$5-\$10
entrees: \$12-\$21
desserts: \$6-\$8

Payment

MC Visa
AmEx Discover

What you need to know

Brunch	Good wine list
Lunch	Cool cocktails
Dinner	Open seven days
Late-night eats	Jeans are OK
Small plates	Outdoor seating
Dine at the bar	Accessible
Romantic	Dessert menu
Good for kids	Veggie friendly
Good for groups	Make reservations
Open for parties	Takeout



Crispy skin salmon with Yukon gold potato hash.

PHOTOS BY JESSICA BRATTON

The Queen serves up a standing O

Quite frankly, we didn't think much of the menu when World Cafe Live at the Queen Theater opened a little over a year ago. A fairly small and standard bar food menu sent the basic message that music would get top billing, and food wouldn't be the headliner.

But, much like the daily sound check that takes place at the live music venue, their food has also been fine-tuned to represent a more complete dining experience. The menu now boasts an array of sandwiches, pizzas and entrees.

We stopped in twice in the last week, first for dinner on what we expected would be a rather slow Tuesday evening. Though there was not much of a crowd when we first arrived at 6 p.m., by the time we left the house was close to full in anticipation of a show that evening.

Drinks first: we started with a glass of the **Ponzi Pinot Gris (\$9)** and **Twin Lakes Pale Ale (\$4)**, before settling in to the sounds of a slide guitar being tuned on stage. While we welcomed the relaxing sounds of the strings, some of you may not. Keep in mind that sometimes a sound check might be part of your meal.

Our appetizer portion of the meal included a

large helping of **hummus (\$5)**, served with feta, kalamata olives, cucumbers and pan-burst tomatoes. Executive Chef John Jones told us he heats the tomatoes in a pan with oil and garlic, they char a bit, and burst, caramelizing the sugars. We definitely got some of that sweetness in each bite.

Salmon being one of my favorite fish, the **crispy skin salmon (19)** was calling me from the jump. Chef John explained that he leaves the skin on for its nutrients and complimentary crunchy texture. The dish was accompanied by a Yukon gold potato hash, shaved fennel and frisée in a horseradish dressing, and limoncello syrup.

The flavors were all over the board, covering sweet, tangy, salty and spicy. The frisée and fennel salad were nice and light, barely tossed in the horsey dressing. The limoncello syrup, on the other hand, was a thick, sweet reduction that went great with each salty bite of salmon.

My dining partner ordered their signature **WCL burger (\$12)**, a monster sandwich piled with peppered bacon, applewood cheddar, caramelized onions, local mushrooms and a smokehouse barbecue sauce made with chipotle peppers.

The burger, like all their sandwiches, is served

with a side of their housemade potato chips. Sliced paper thin, they are quite delicious. They look like kettle chips, but are a bit softer, while still maintaining a light crunch. We asked for a side of ranch dressing to dip and were pleased.

Speaking of their sandwiches, on our second visit for lunch later in the week, we tasted their version of a Reuben, the **corned beef brisket sandwich (\$10)**. Grilled with plenty of butter on the bread, the sandwich was held together by a melted layer of Swiss cheese, along with plenty of apple cider vinegar-braised white cabbage and thousand island dressing.

We also tried the **tri-color salad (\$6/\$12)**, which not only features a generous portion of greens, candied pistachios, green apples, Danish blue cheese and a honey-thyme vinaigrette, but is offered in small and large, in case you want to make it a meal or just accompany a larger entree.

In our conversation, Chef John also mentioned to us that since he started at The Queen, he's wanted to push the idea that the restaurant can be a destination regardless of whether you have tickets to a show at World Cafe Live or not. On our visits, the performance was on the table.



Our server at WCL, Molly Wright.

INSIDER TIPS

Come on, get happy

Happy Hour at the Queen is Monday through Friday 4-7 p.m. and includes discounts like \$2 rail mixed drinks, \$3 domestic bottles and \$4 glasses of wine.